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Food Safety  
and Inspection  
Service

March 1, 1986

# Meat and Poultry Inspection, 1985

## Report of the Secretary of Agriculture to the U.S. Congress





## Preface

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) is responsible for administering a comprehensive system of inspection laws. In carrying out its mission, FSIS strives to maintain a safe, wholesome, and accurately labeled food supply at the least possible cost to the American taxpayer. The Agency's actions and accomplishments during 1985 reflect its commitment to that goal.

This report summarizes domestic meat and poultry inspection, foreign inspection program review, and related FSIS activities during the past year. Information about domestic inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems is presented on a calendar year basis, as required by law.

Part 1 of this report describes FSIS and its responsibilities. It also describes the organizational units involved in meat and poultry inspection and related functions, and it shows the interdependence of these units.

Part 2 statistically summarizes domestic inspection and related activities for fiscal year 1985 (October 1, 1984, through September 30, 1985).

Part 3 statistically summarizes FSIS review of foreign inspection systems and related activities for calendar year 1985. Foreign Plants Certified to Export Meat to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

Part 4 of the report describes Agency actions to improve the efficiency and effectiveness of inspection and

related functions, and actions on issues of public concern.

Readers may also wish to examine the Food Safety and Inspection Service Program Plan for Fiscal Year 1986. Please request it from the Policy and Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 105 Annex, Washington, DC 20250.

Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections 301(c)(4) and 20(e) of the Federal Meat Inspection Act, as amended (21 U.S.C. 661 and 21 U.S.C. 620); and sections 27 and 5(c)(4) of the Poultry Products Inspection Act, as amended (21 U.S.C. 470 and 21 U.S.C. 454).



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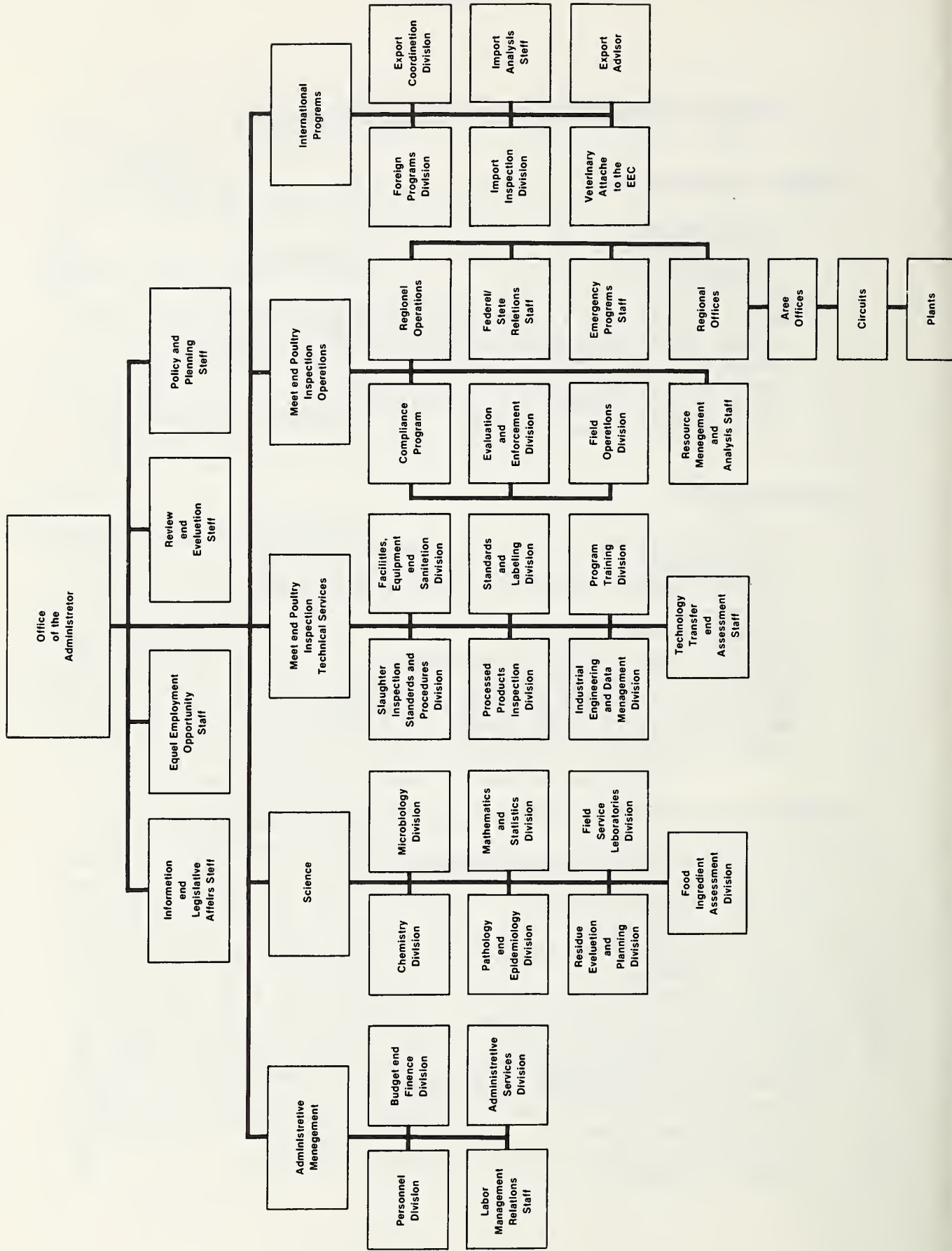
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# Food Safety and Inspection Service Organizational Structure





# Organization and Responsibilities: Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) assures that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

Of the Agency's five major programs, four are directly involved in inspection and supportive activities: Meat and Poultry Inspection Operations, Meat and Poultry Inspection Technical Services, Science, and International Programs. Each program is headed by a deputy administrator who reports to the Administrator of FSIS. The fifth program, Administrative Management, oversees budget and finance, personnel, administrative, and labor-management relations functions.

FSIS carries out USDA's responsibilities under the authority of the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by assuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by putting unwholesome or misbranded products on the market.

FSIS interacts with other agencies within USDA, such as Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Economic Research Service, and the Statistical Reporting Service. FSIS also maintains relationships with other Federal agencies that assure food safety, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

## Meat and Poultry Inspection Operations

Meat and Poultry Inspection Operations (MPIO) encompasses the FSIS divisions that provide inspection in domestic meat and poultry plants, direct the Agency's compliance activities, and oversee the Federal-State cooperative inspection program. Only federally inspected meat and poultry plants may sell their products in interstate and foreign commerce.

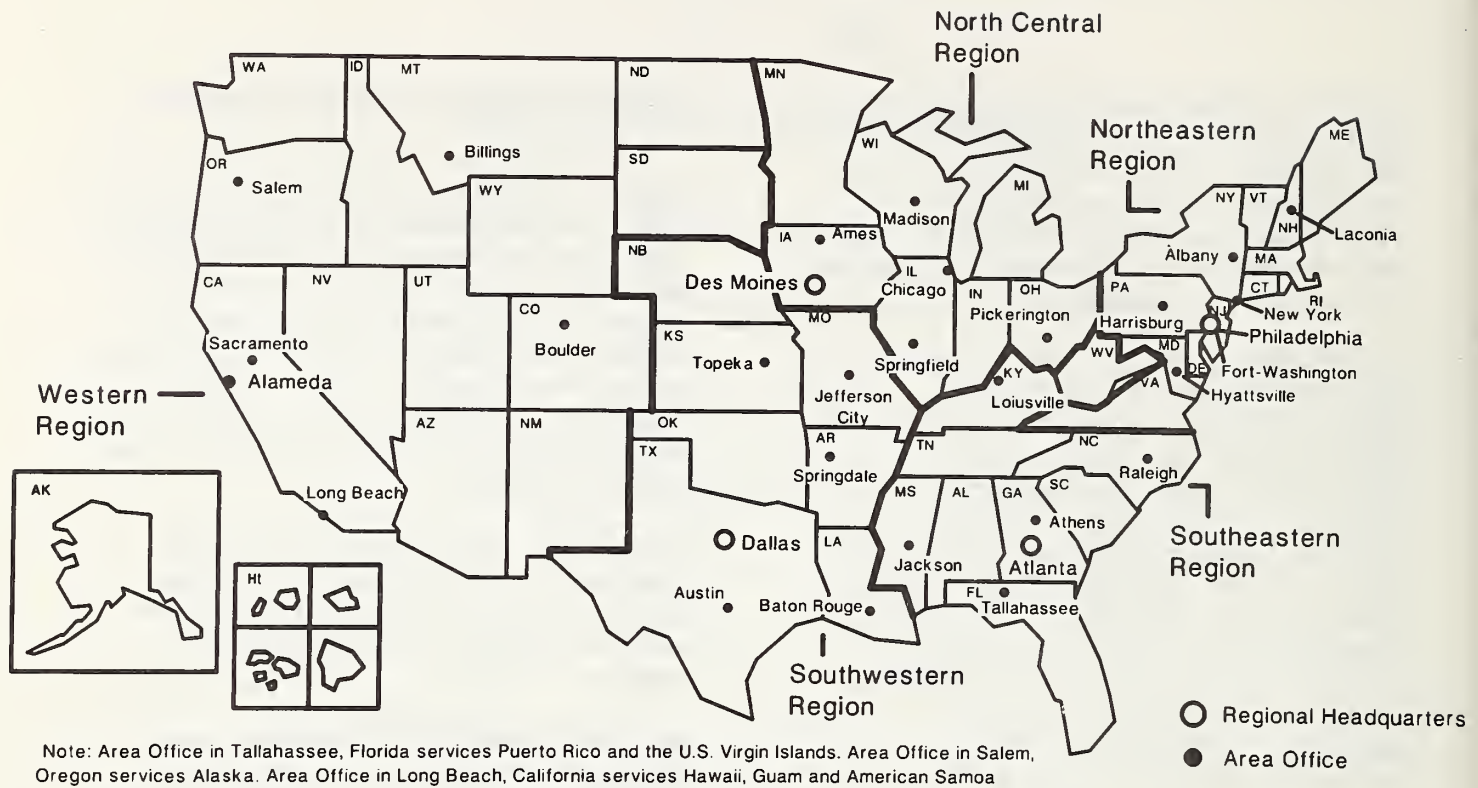
The Deputy Administrator for MPIO directs the activities of Regional Operations, the Compliance Program, and the Resource Management and Analysis Staff.

**REGIONAL OPERATIONS** oversees more than 8,000 Federal inspectors and veterinarians in plants that sell meat and poultry in interstate and foreign commerce. In addition, Regional Operations monitors product labels for accuracy, facilities and individuals for compliance with the inspection laws and regulations, and State programs for standards at least equal to those of the Federal inspection laws. These activities are carried out by a network of five regional offices, area offices, and inspection circuits.

Each region, as shown in figure 1, includes five to six subordinate area offices, each managed by an area supervisor. Each area includes several inspection circuits; each circuit supervisor supervises inspectors-in-charge of the plants within that circuit.

The majority of the inspection workload is borne by field employees--the workforce of food inspectors and veterinarians who actually perform inspection in meat and poultry slaughtering and processing plants.

Figure 1: Meat and Poultry Inspection Regions and Area Offices



The **Emergency Programs Staff** of Regional Operations assesses the significance of food contamination incidents and coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, this staff initiates recall actions to recover products suspected of adulteration or misbranding.

In addition, this staff initiates the Contamination Response System, an interagency control system for responding quickly and efficiently to problems involving drug and chemical residues in the food supply.

The **Federal-State Relations Staff** of Regional Operations provides technical support and direction to State governments to assure that State inspection programs enforce requirements at least equal to those of the Federal inspection laws. State-inspected plants may sell their products only within the State.

This staff also gives technical assistance to plants operating under the Talmadge-Aiken Act, and it coordinates the interpretation of policies for reviewing certain operations that are exempt from routine inspection.

The **COMPLIANCE PROGRAM** provides primary regulatory control over businesses engaged in the transportation, storage, and distribution of meat and poultry products after they leave federally inspected establishments. This unit investigates violations of the inspection laws; controls violative products through detentions, civil seizures, and voluntary recalls; and assures that appropriate criminal, administrative, and civil sanctions are carried out.

The **Evaluation and Enforcement Division** of the Compliance Program, located in Washington, reviews and processes incoming violation reports for appropriate criminal, civil, and



administrative actions; monitors and analyzes the consistency of case documentation; evaluates reports of systematic reviews; maintains compliance program data systems; and maintains case liaison with the Office of the General Counsel.

The **Field Operations Division** of the Compliance Program directs the execution of compliance program activities throughout the United States. The field structure includes 5 compliance area offices and 10 sub-area offices. Persons assigned to these units carry out the day-to-day work for which the program is responsible.

### **Meat and Poultry Inspection Technical Services**

Meat and Poultry Inspection Technical Services performs much of the developmental and experimental work that serves as the basis for refining and modernizing inspection standards and procedures. Technical Services also assesses the food safety and public health implications of emerging agricultural practices and technology, provides training for inspection personnel, develops meat and poultry product standards, and approves product labels.

The Deputy Administrator for Meat and Poultry Inspection Technical Services directs seven divisions: Facilities, Equipment, and Sanitation; Industrial Engineering and Data Management; Processed Products Inspection; Program Training; Slaughter Inspection Standards and Procedures; Technology Transfer and Assessment; and Standards and Labeling. In addition, the Program Services Staff provides administrative management support to Meat and Poultry Inspection Technical Services.

The **Facilities, Equipment, and Sanitation Division** develops

standards for plant facilities, equipment, and sanitation programs to help assure sanitary and wholesome products. This division is responsible for approving drawings of and specifications for meat and poultry facilities and equipment before they are used in federally inspected plants.

The **Industrial Engineering and Data Management Division** conducts work measurement studies used in the development of more efficient inspection methods and workplace design, and in determining staffing needs. This division also develops and manages Agency automated information systems, and it operates the FSIS computer facilities.

The **Processed Products Inspection Division** establishes industry operating requirements and inspection procedures for ensuring that processed meat and poultry products are safe, wholesome, and unadulterated. This division also develops guidelines for the Total Quality Control (TQC) inspection program and evaluates plant quality control systems for participation in that program.

The **Slaughter Inspection Standards and Procedures Division** develops regulations and standards for use in plants slaughtering meat animals and poultry. This division designs, tests, and helps implement efficient, cost-effective procedures for the ante-mortem and post-mortem inspection of animals.

The **Program Training Division** plans, develops, and administers all inspection training policies and programs. Training is conducted on the job and at the Fort Worth, TX, Training Center. Educational materials are also available for loan.

The **Standards and Labeling Division** reviews and approves labels for federally inspected domestic and imported meat and poultry products.

Label reviewers ensure that product labeling is informative, truthful, and not misleading. This division develops formal product standards of identity and composition and determines that ingredients are safe and appropriate for the products in which they are used.

**The Technology Transfer and Assessment Staff** gathers and evaluates information on emerging scientific, technological, and industrial research from a network of U.S. and international sources. This staff assesses research findings and transfers selected materials to the appropriate FSIS programs.

This unit identifies broad emerging technological issues with the potential for significant impact on consumers; and it brings these to the attention of the Agency's Technology Assessment Steering Committee for consideration and action.

## **International Programs**

International Programs (IP) carries out requirements of the Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA) to assure the wholesomeness of imported meat and poultry products. It does so by: (1) reviewing foreign inspection systems to assure that they are equal to the U.S. system; (2) conducting reinspection of imported meat and poultry products entering U.S. commerce; (3) representing U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products; and (4) coordinating the inspection and certification of meat and poultry products for export into foreign commerce.

IP handles liaison activities with other Federal agencies involved in international policy development, and with industry representatives involved

in domestic and international trade in meat and poultry products.

The Deputy Administrator for International Programs manages program activities carried out by the Foreign Programs Division; the Import Inspection Division; the Export Coordination Division; the Veterinary Attache to the European Economic Community; the Export Advisor to the Middle East, Far East, and Southeast Asia; and the Import Analysis Staff.

**The Foreign Programs Division** carries out USDA's responsibility to assure that meat and poultry imports are produced under inspection systems that are at least equal to that of the United States and that the products meet U.S. requirements. (Part 3 of this report statistically summarizes these activities.) This is accomplished by evaluating the operations of the foreign inspection systems, conducting periodic reviews of plants certified to export to the United States, and reviewing the laws and regulations of foreign countries for equivalency.

To assure that the same standards of inspection are upheld in foreign and federally inspected U.S. plants, 20 veterinary medical officers with considerable experience in domestic inspection carry out periodic onsite reviews of foreign systems. Nine of these officers are stationed in countries that are major exporters to the United States: two in Australia, and one each in Canada, Costa Rica, Denmark, the Netherlands, New Zealand, Argentina, and the Federal Republic of Germany. The other reviewers are stationed in Washington, DC, and travel when necessary.

Officers of the Foreign Programs Division made approximately 2,300 reviews of certified plants in 1985. The data from reviews are reported in Foreign Plants Certified to Export Meat to the United States, which is printed as an addendum to this report.



The **Import Inspection Division** is responsible for port-of-entry inspection of imported meat and poultry products. This inspection, conducted by 89 import inspectors nationwide, is intended to verify the effectiveness of foreign inspection systems.

The inspectors conduct six basic categories of inspection: net weight, condition of container, condition of product, incubation of canned goods, label examination, and laboratory analysis.

The Import Inspection Division has two organizational levels: two headquarters offices and 10 Import Field Offices. Those in Boston, New York, Philadelphia, Baltimore, and Detroit report to the Eastern Headquarters Branch. Those in Charleston, Miami, New Orleans, Los Angeles, and Seattle report to the Western Headquarters Branch. Each Import Field Office is staffed by an import supervisor, import assistant, and documents examiner.

If a meat or poultry product does not pass inspection, it is refused entry. Such products must either be removed from the United States, destroyed for human food, or converted to animal food.

The **Import Analysis Staff** manages information, policy development, regulations development, and systems operations for International Programs and its divisions. The staff determines information needs within the program areas, and develops, reviews, operates, and maintains information systems for them.

The staff has a key responsibility for information analysis activities, including: (1) analysis of results of port-of-entry and destination inspections; (2) analysis of foreign plant review data to verify that foreign inspection systems comply with U.S. requirements; (3) reviews to detect trends, changes, deficiencies,

and needed corrective actions in import inspection and foreign program review; (4) reviews of import policies in response to changes in domestic programs, Department policy, or changes in regulatory philosophy and concepts; (5) development of new proposals and recommendations for improved policies and procedures; and (6) conduct of or participation in special studies, surveys, or task forces.

The Import Analysis Staff oversees the operation, development, and maintenance of the Automated Import Information System and other International Programs computer-assisted systems. It maintains liaison with Technical Services' Information Systems and Applications Branch, which conducts a systems management function for the Automated Import Information System.

The **Export Coordination Division** facilitates the export of U.S. meat and poultry exports. This division maintains liaison with over 70 foreign inspection programs. Division officials meet with foreign government officials about requirements that differ from those of the United States. Requirements for exporting meat and poultry to foreign markets are outlined and periodically updated in the Meat and Poultry Inspection Manual and in FSIS Directives and Notices.

This division interprets foreign import requirements for FSIS inspection personnel, individual establishments, and industry organizations. It assists the U.S. meat and poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements.

The Export Coordination Division coordinates and evaluates the export certification program through periodic reviews of field export procedures. It maintains a data base on meat and poultry exports to help the division



set priorities and to satisfy the information needs of the Agency. This division also plans, schedules, and coordinates reviews of U.S. plants by foreign officials.

The **Veterinary Attache** is responsible for the onsite presentation of the U.S. perspective and position on matters of mutual concern to USDA officials and those of the European Economic Community (EEC) and its member States.

In addition, the Veterinary Attache provides broad veterinary expertise for the U.S. diplomatic mission to the EEC, thus establishing a sound technical foundation for the consideration and resolution of issues. The Veterinary Attache is also responsible for communication to and from FSIS on export matters throughout Europe.

The **Export Advisor** is responsible for facilitating export of U.S. meat and poultry products to the Middle East, Far East, and Southeast Asia, and for negotiating regulatory issues that may impede foreign trade. The Export Advisor travels extensively to these regions to present FSIS perspective and policies and to monitor developing trends that could affect U.S. exports of meat and poultry. The Export Advisor also provides veterinary expertise to the U.S. mission and, in certain cases, to foreign governments developing their own regulatory systems.

## Science

The Science Program furnishes analytical support and scientific guidance to the meat and poultry inspection program. Science services are designed to assure that meat and poultry products are safe from disease, harmful chemicals, and toxins. In addition, laboratory analysis enables FSIS to detect insanitary preparation and economic

adulteration (the substitution of cheaper or less desirable ingredients for those required).

Science cooperates with other Federal agencies (notably FDA, EPA, and the Centers for Disease Control), and with State and local health authorities, in carrying out its responsibilities. It develops and maintains close ties with national and international scientific communities in order to keep abreast of scientific and technological advances and to open new avenues for the exchange of scientific information.

The Deputy Administrator for Science directs the activities of seven program divisions: Pathology and Epidemiology, Chemistry, Microbiology, Residue Evaluation and Planning, Field Service Laboratories, Food Ingredient Assessment, and Mathematics and Statistics.

The **Pathology and Epidemiology Division** develops the pathology, epidemiology, and serology programs that support meat and poultry inspection. This division provides laboratory and investigative services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents found in meat and poultry products. This division operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards.

The **Chemistry Division** directs the development and improvement of practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products. This division directs the performance of highly complex chemical analyses in field laboratories, coordinates an accredited laboratory program, and conducts onsite technical reviews of chemistry field service laboratories to assure the quality and integrity of analytical results. In addition, the Chemistry Division is the Agency representative in evaluating New Animal Drug Applications (NADA) with FDA.

The **Microbiology Division** provides technical support to the FSIS meat and poultry inspection program and advises other Federal, State, and local agencies. This division develops economical and efficient analytical screening methods for use in laboratories, in plants, and on the farm. The Microbiology Division also plans and maintains a microbiological monitoring and surveillance program, and carries out special investigations on the safety and quality of products and processes.

The **Residue Evaluation and Planning Division** develops and coordinates the FSIS role in controlling unsafe drug and chemical residues that may occur in meat and poultry. This division develops residue monitoring and surveillance programs for both the domestic and import inspection programs. It also has primary responsibility for the Residue Avoidance Program, a cooperative educational effort involving producer organizations and the Extension Service.

The **Field Service Laboratories Division** is a network of laboratories strategically located to provide analytical support to FSIS activities. The laboratories are located in Athens, GA; St. Louis, MO; and Alameda, CA. FSIS augments the analytical capacity of these laboratories by contracting with State and private laboratories.

The **Food Ingredient Assessment Division** provides evaluative support, planning, and guidance in the scientific areas of nutrition and product safety. This division evaluates the chemical safety of packaging materials and chemical compounds.

The **Mathematics and Statistics Division** provides mathematical and statistical support for the inspection program. This division summarizes and assists in the interpretation of data developed within the Agency, advising other staffs on the validity and

application of statistical conclusions.

In addition to the seven scientific staffs, the Deputy Administrator for Science manages the Science Administrative Staff, which provides administrative support for Science functions.

## **Units in the Office of the Administrator**

The **Policy and Planning Staff** facilitates the development and documentation of Agency policy, and it coordinates planning. This staff conducts studies for the Agency and for individual program offices; provides a variety of services to offices developing regulations; conducts regulation reviews; performs an Agency secretariat function, including providing Freedom of Information and central word processing services; provides staff support for the Agency's planning process; and coordinates FSIS emergency preparedness functions.

The **Review and Evaluation Staff** monitors the effectiveness of FSIS inspection programs and carries out special studies and evaluations to improve program effectiveness. This staff also coordinates FSIS participation in efforts to reduce fraud, waste, and mismanagement; and serves as audit liaison with the U.S. General Accounting Office and USDA's Office of the Inspector General.

The **Equal Employment Opportunity Staff** assures equal treatment in personnel actions for all employees -- regardless of race, color, religion, sex, age, national origin, or mental or physical handicap. The staff also advises managers and supervisors on their legal responsibilities.

The **Information and Legislative Affairs Staff** communicates with the public, Congress, other Government agencies, the media, and internal



audiences about FSIS programs and activities. The staff helps form and implement a comprehensive public information and education program on issues such as food safety and labeling.

The staff operates the toll-free Meat and Poultry Hotline [1-800/535-4555; 447-3333 in the Washington, DC, metropolitan area]. It also develops and distributes written and audiovisual materials to a variety of audiences and serves as congressional liaison for the Agency.

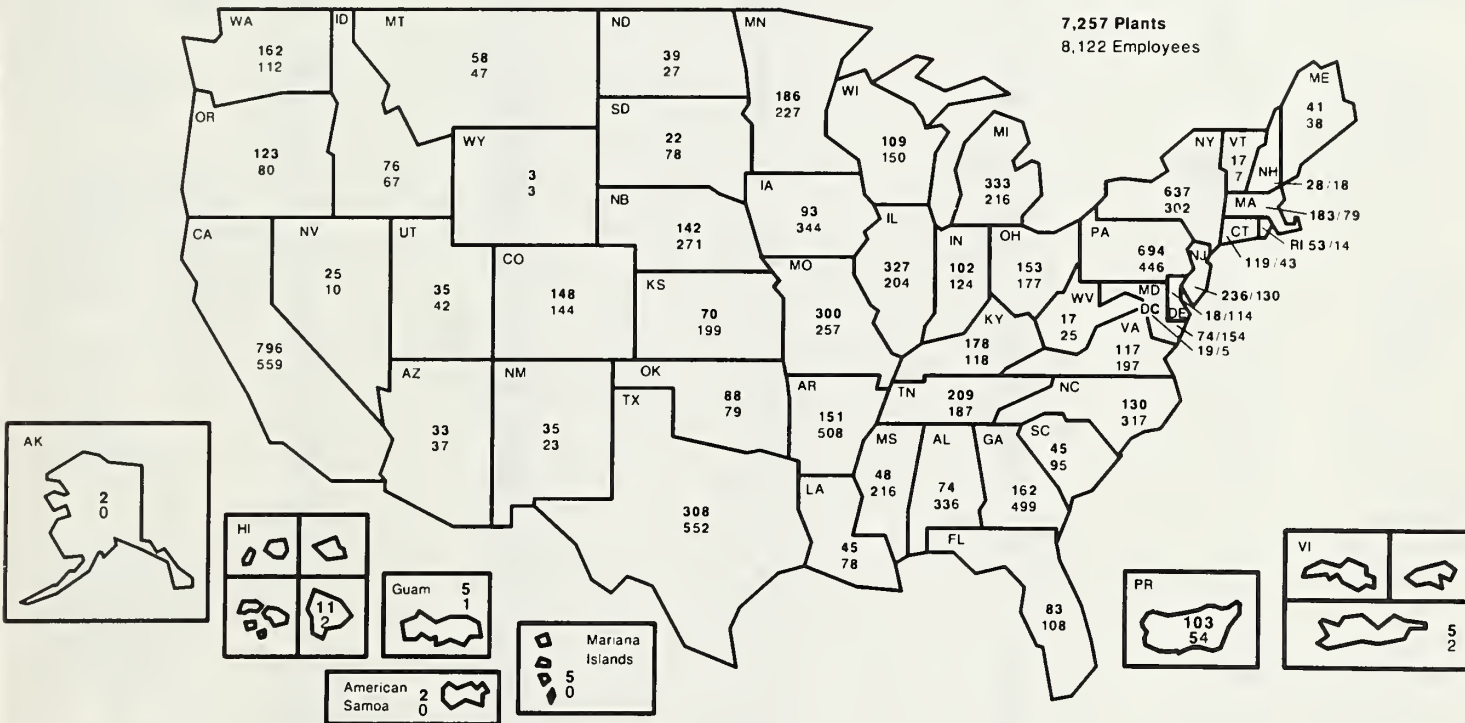
# Domestic and Export Inspection

**Federally Inspected Plants and Inspectors.** Figure 2 shows federally inspected plants and full-time permanent field personnel by location. The plant figures include USDA-staffed plants and Talmadge-Aiken plants, which are federally inspected but staffed by State employees. The plant figures do not include 176

official import establishments. The field employee figures include all USDA field inspectors and field supervisory and support personnel. In addition, 89 inspectors (supported by 38 field personnel) examine meat and poultry imports at points of entry to the United States.

Figure 2: Federally Inspected Plants and Inspectors by Location

September 30, 1985



**Federally Inspected Plants by State or Territory.** Table 1 lists the number of federally inspected meat, poultry, and combination meat/poultry plants that operated under Federal

inspection in each State or U.S. territory as of September 30, 1985. In addition, imported meat and poultry products are examined at 176 official import establishments.

Table 1

State or territory	Meat plants	Poultry plants	Meat/poultry plants	Total
Alabama	18	26	16	60
American Samoa	1	--	1	2
Arizona	18	--	15	33
Arkansas	60	34	57	151
California	355	53	388	796
Colorado	83	6	59	148
Connecticut	65	6	48	119
Delaware	2	5	2	9
District of Columbia	9	4	6	19
Florida	35	7	39	81
Georgia	29	44	36	109
Guam	1	--	4	5
Hawaii	1	--	2	3
Idaho	33	--	43	76
Illinois	172	11	117	300
Indiana	52	14	30	96
Iowa	52	7	34	93
Kansas	41	1	28	70
Kentucky	109	5	64	178
Louisiana	22	5	17	44
Maine	15	2	24	41
Mariana Islands	2	--	3	5
Maryland	19	13	18	50
Massachusetts	91	18	74	183
Michigan	234	3	96	333

(continued)



Table 1 (Continued)

State or territory	Meat plants	Poultry plants	Meat/poultry plants	Total
Minnesota	62	18	106	186
Mississippi	5	19	8	32
Missouri	159	26	115	300
Montana	16	--	42	58
Nebraska	74	6	62	142
Nevada	6	3	16	25
New Hampshire	11	2	15	28
New Jersey	106	14	116	236
New Mexico	10	1	18	29
New York	334	33	270	637
North Carolina	29	22	2	76
North Dakota	24	--	15	39
Ohio	85	10	57	152
Oklahoma	22	3	20	45
Oregon	80	5	40	125
Pennsylvania	420	48	226	694
Puerto Rico	58	3	42	103
Rhode Island	28	6	19	53
South Carolina	19	10	16	45
South Dakota	13	3	6	22
Tennessee	113	9	87	209
Texas	122	14	147	283
Utah	11	4	18	33
Vermont	7	--	8	15
Virginia	27	15	29	71
Virgin Islands	2	--	3	5
Washington	82	10	70	162
West Virginia	8	2	7	17
Wisconsin	53	11	45	109
Wyoming	--	--	1	1
<b>Subtotal</b>	<b>3,500</b>	<b>562</b>	<b>2,872</b>	<b>6,934</b>
Talmadge-Aiken Plants	238	12	73	323
<b>Total</b>	<b>3,738</b>	<b>574</b>	<b>2,945</b>	<b>7,257</b>

**Federally Inspected Plants.** Table 2 presents the number of meat and poultry slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1985.

Only federally inspected plants may sell their products in interstate or foreign commerce. Talmadge-Aiken plants are federally inspected, but staffed by State employees.

Table 2

Type of plant	Meat plants	Poultry plants	Meat/poultry plants	Total
Slaughtering	281	181	4	466
Processing	2,230	251	2,524	5,005
Slaughtering and processing	989	130	344	1,463
<b>Subtotal</b>	<b>3,500</b>	<b>562</b>	<b>2,872</b>	<b>6,934</b>
Talmadge-Aiken	238	12	73	323
<b>Total</b>	<b>3,738</b>	<b>574</b>	<b>2,945</b>	<b>7,257</b>

**Livestock Federally Inspected.**  
Figure 3 and table 3 summarize the number of meat animals inspected at slaughter in federally inspected

plants in fiscal years 1983-85. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Figure 3: Livestock Federally Inspected

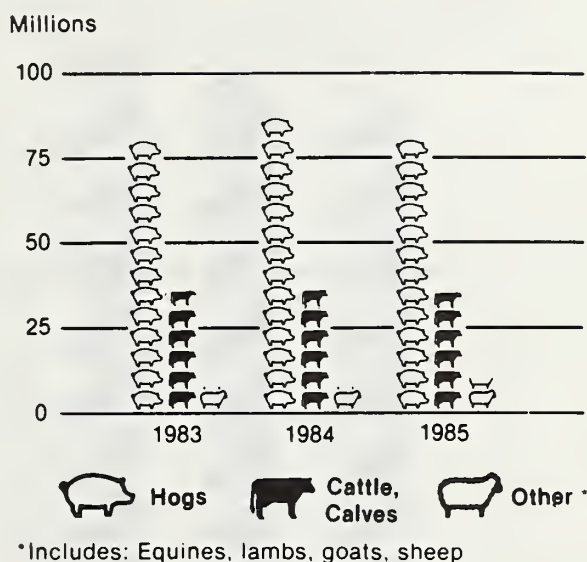


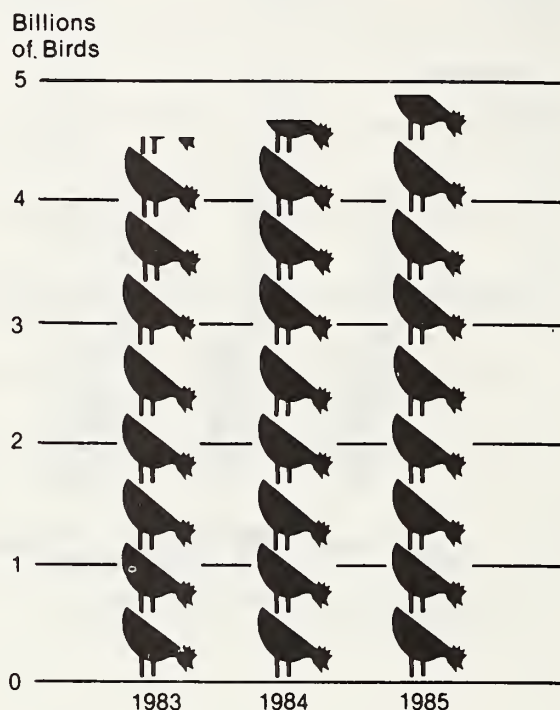
Table 3

Species	1983	1984	1985
Cattle	33,528,000	35,265,000	33,295,000
Calves	2,719,000	3,017,000	2,983,000
Swine	78,993,000	82,699,000	78,218,000
Goats	82,000	107,000	114,000
Sheep & lambs	6,226,000	6,434,000	5,826,000
Equines	139,000	131,000	143,000
Total	121,687,000	127,653,000	120,579,000

**Poultry Federally Inspected.** Figure 4 and table 4 summarize the number of poultry inspected at slaughter in federally inspected plants in fiscal years 1983-85. The species listed are legally classified as poultry for food purposes by the Poultry Products

Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

**Figure 4: Poultry Federally Inspected**



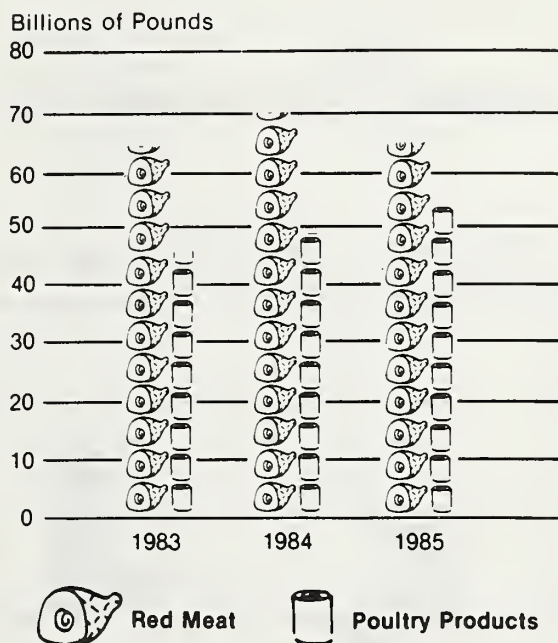
**Table 4**

Class	1983	1984	1985
Young chickens	4,155,861,000	4,203,134,000	4,426,770,000
Mature chickens	190,417,000	173,120,000	188,979,000
Fryer-roaster turkeys	4,339,000	3,320,000	3,821,000
Young Turkeys	160,024,000	158,256,000	166,811,000
Mature turkeys	1,265,000	1,096,000	1,399,000
Ducks	20,644,000	19,944,000	21,355,000
Other	1,119,000	1,301,000	1,107,000
<b>Total</b>	<b>4,533,669,000</b>	<b>4,560,171,000</b>	<b>4,810,242,000</b>

**Processed Meat and Poultry Products Federally Inspected.** Figure 5 and table 5 summarize the Federal inspection of processed meat and poultry products during fiscal years 1983-85. The weight figures represent

the total weight of finished products, including ingredients other than meat or poultry. The figures reflect some multiple counting of complex processed products, which may require inspection at several points during processing.

**Figure 5: Processed Meat and Poultry Products Federally Inspected**



**Table 5**

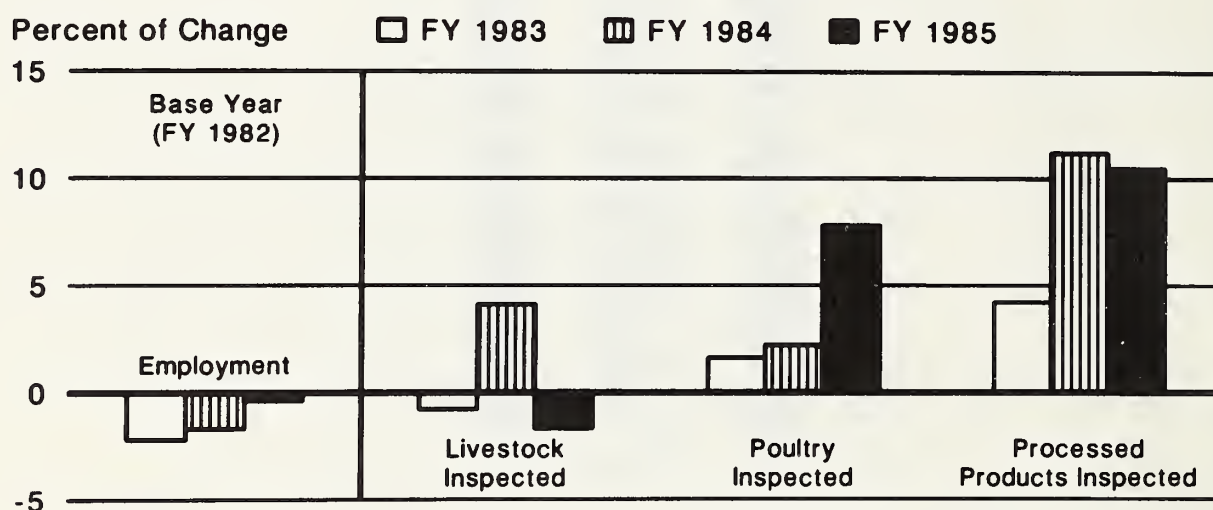
Product (billion pounds)	1983	1984	1985
Meat products	66.588	70.327	66.467
Poultry products	45.718	49.535	53.101
<b>Total</b>	<b>112.306</b>	<b>119.862</b>	<b>119.568</b>



**Federal Inspection Activities and Federal Employment of Inspection Personnel.** As figure 6 illustrates, today FSIS is meeting a greater inspection workload with fewer inspectors than in fiscal year 1982. The workload for poultry and processed products has greatly increased; the workload for livestock has shown minor variation, up and down. The increased workload has not resulted from an increase in the number of plants. Rather, it has resulted from plants

(1) requesting to operate under inspection procedures that increase production but require more inspectors; (2) requesting approval for additional manufacturing lines, thereby increasing inspection requirements; or (3) adding a second shift, thereby doubling the inspection requirement. The additional resources available in 1985, though significant, have enabled FSIS only to keep pace with the growing inspection workload.

**Figure 6: Changes in Federal Inspection and MPI Employment Level**



**Animal Carcasses Condemned.** Table 6 summarizes the number of animal and poultry carcasses condemned during fiscal year 1985. Animals are

condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Table 6

Species or class	Inspected carcasses	Condemned carcasses	Condemned as a percentage of those inspected
Cattle	33,294,917	122,644	0.37
Calves	2,982,563	44,061	1.48
Swine	78,218,196	179,107	0.23
Goats	114,134	788	0.69
Sheep	5,826,183	29,830	0.51
Equine	143,423	684	0.48
<b>Total Meat</b>	<b>120,579,416</b>	<b>377,114</b>	<b>0.31</b>
Young Chickens	4,426,770,000	39,269,587	0.89
Mature Chickens	188,979,000	6,039,268	3.20
Fryer-Roaster turkeys	3,821,000	43,611	1.14
Young Turkeys	166,811,000	1,634,322	0.98
Mature Turkeys	1,399,000	32,987	2.36
Ducks	21,355,000	299,585	1.40
Other	1,107,000	7,948	0.72
<b>Total Poultry</b>	<b>4,810,242,000</b>	<b>47,327,308</b>	<b>0.98</b>

**Prior Label Approval.** Table 7 summarizes the number of meat and poultry product labels reviewed and either approved or not approved by the

Standards and Labeling Division of Technical Services (SLD) and Inspectors-in-Charge (IIC) during fiscal year 1985.

Table 7

Activity	Number
Labels approved by SLD	90,404
Labels approved by IIC's	24,534
Labels not approved	19,494
<b>Total labels reviewed</b>	<b>134,432</b>

**Samples Analyzed.** Table 8 summarizes the number of analyses by Science laboratories of meat and poultry samples during fiscal year

1985. Of the samples, approximately 107,000 were taken from processed products such as hams, sausages, cured meats, and similar items.

Table 8

Category of samples and analyses	Total
Food chemistry	93,249*
Food microbiology and species	14,460*
Chemical residues	34,539
Antibiotic residues	105,981**
Pathology (residue)	447
Pathology (nonresidue)	9,525
Serology	23,486
Food additives and nonfoods	14,272
<b>Total</b>	<b>295,959</b>

\*Number of food samples reflects increased implementation of quality assurance measures and protein fat free (PFF) regulations.

\*\*Includes 8,938 STOP (Swab Test on Premises) and 82,328 CAST (Calf Antibiotic Sulfa Test) analyses.

**Compliance Activities.** Table 9 summarizes enforcement actions taken in fiscal year 1985. Some of these actions were based on compliance reviews of meat and poultry handlers. Approximately 52,000 reviews were made

in fiscal year 1985. Approximately 11,537 handlers are periodically reviewed; risk categories determine the frequency of scheduled reviews. Random reviews are also conducted.

Table 9

Action	Number	Pounds
Detention of suspect products	1200	9,077,045
Monitoring of product recalls	13	699,310
Court seizures initiated by Compliance	5	90,773
Evaluation Incident Reports filed (irregularities reported to inspection supervisors)	1,814	
Cases received by Compliance	1,065	
Cases referred to Inspector General	11	
Cases requiring consultation with General Counsel	57	
Letters of warning issued	1,673	
Convictions	41	
Administrative actions to withdraw inspection filed	11	

**Facilities and Equipment Review.**  
Table 10 summarizes the number of blueprints and equipment drawings

reviewed by the Facilities, Equipment and Sanitation Division of Technical Services during fiscal year 1985.

Table 10

Activity	Number
Blueprints of plants	3,160
Drawings of equipment	2,309

**Inspection Training.** Table 11 shows the number of persons trained by the Training Division of Technical

Services during fiscal years 1984 and 1985 and the types of training received.

Table 11

	1984	1985
Persons trained		
Federal employees	1,394	1,591
State employees	33	40
Others	53	158
Types of training (number of employees reached)		
Correspondence courses (total)	2,234	2,064
Basic educational skills	1,341	923
Technical subjects	893	1,141
Audiovisual programs	1,549	2,975

**Freedom of Information Act Requests.**  
Table 12 summarizes the number of requests for information received through the Freedom of Information Act

and the number of requests partially or completely denied during fiscal year 1985.

Table 12

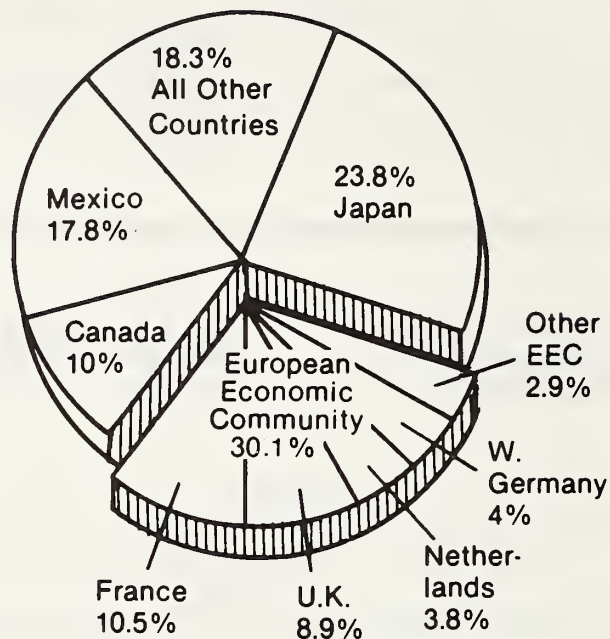
Activity	Number
FOIA requests received	422
FOIA requests denied	114
Appeals received	5



**U.S. Meat Exports.** Figure 7 shows for fiscal year 1985 the volume of

U.S. meat exports and the major countries receiving the products.

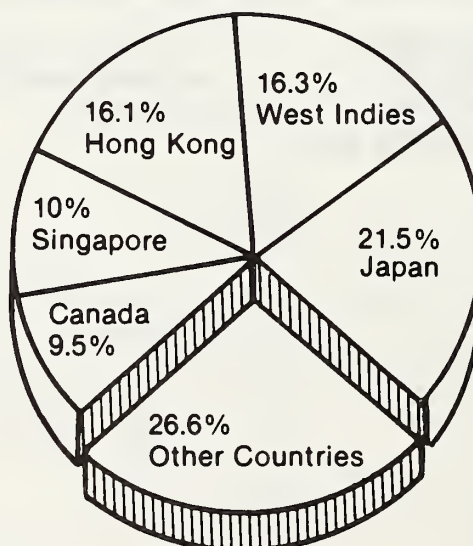
**Figure 7: Major Receivers of U.S. Red Meat Exports**



**U.S. Poultry Exports.** Figure 8 shows for fiscal year 1985 the volume

of U.S. poultry exports and the major countries receiving the products.

**Figure 8: Major Receivers of U.S. Poultry Exports**





**Change in Meat Exports.** Table 13 shows the increase or decrease in U.S. meat exports between fiscal years 1984

and 1985, the volume of U.S. meat exports, and the major countries receiving the products.

Table 13

Area/Country	Million pounds	Percentage of total U.S. meat exports	Change from 1984 in millions of pounds
<b>North America</b>	377	28.2	+ 82
Canada	134	10.0	+ 7
Mexico	238	17.8	+ 84
Other	5	0.4	- 9
<b>South America and Caribbean</b>	68	5.1	- 6
Bermuda	6	0.4	--
Haiti	8	0.6	+ 3
Venezuela	1	0.1	- 4
West Indies	45	3.4	+ 1
Other	8	0.6	- 6
<b>Europe</b>	425	31.8	- 1
European Economic Community (EEC)	402	30.1	- 6
Other	23	1.7	+ 5
<b>Asia</b>	351	26.3	- 20
Hong Kong	8	0.6	--
Japan	318	23.8	- 19
Singapore	3	0.2	- 1
South Korea	9	0.7	+ 6
Other	13	0.9	- 6
<b>Middle East</b>	98	7.3	+ 32
Egypt	82	6.1	+ 34
Israel	6	0.4	--
Saudi Arabia	8	0.6	- 2
Other	2	0.2	--
<b>Africa</b>	6	0.4	- 2
<b>Other</b>	12	0.9	- 6
<b>Total</b>	<b>1,337</b>	<b>100.0</b>	<b>+ 77</b>

**Change in Poultry Exports.** Table 14 shows the increase or decrease in poultry exports between fiscal years

1984 and 1985, the volume of U.S. poultry exports, and the major countries receiving the products.

Table 14

Area/Country	Million pounds	Percentage of total U.S. poultry exports	Change from 1984 in millions of pounds
North America	60	10.7	- 17
Canada	53	9.5	- 15
Mexico	3	0.5	+ 1
Other	4	0.7	- 3
South America and Caribbean	98	17.5	+ 17
Bermuda	3	0.5	+ 1
Haiti	1	0.2	+ 1
Venezuela	--	--	- 3
West Indies	91	16.3	+ 22
Other	3	0.5	- 4
Europe	58	10.4	+ 3
European Economic Community (EEC)	52	9.3	+ 6
Other	6	1.1	- 3
Asia	277	49.6	+ 9
Hong Kong	90	16.1	+ 21
Japan	120	21.5	- 13
Singapore	56	10.0	+ 1
South Korea	1	0.2	--
Other	10	1.8	--
Middle East	35	6.3	+ 8
Egypt	24	4.3	+ 11
Israel	--	--	--
Saudi Arabia	7	1.3	- 3
Other	4	0.7	--
Africa	7	1.3	- 1
Other	23	4.2	- 4
Total	558	100.0	+ 15

Table 15

State	Meat	Poultry
Arkansas	6-1-81	1-2-71
California	4-1-76	4-1-76
Colorado	7-1-75	1-2-71
Connecticut	10-1-75	10-1-75
Georgia		1-2-71
Idaho	7-1-81	1-2-71
Kentucky	1-14-72	7-28-71
Maine	5-12-80	1-2-71
Massachusetts	1-12-76	1-12-76
Michigan	10-3-81	1-2-71
Minnesota	5-16-71	1-2-71
Missouri	8-18-72	8-18-72
Montana	4-27-71	1-2-71
Nebraska	10-1-71	7-28-71
Nevada	7-1-73	7-1-73
New Hampshire	8-7-78	8-7-78
New Jersey	7-1-75	7-1-75
New York	7-16-75	4-11-77
North Dakota	6-22-70	1-2-71
Oregon	7-1-72	1-2-71
Pennsylvania	7-17-72	10-31-71
Rhode Island	10-1-81	10-1-81
South Dakota		1-2-71
Tennessee	10-1-75	10-1-75
Utah		1-2-71
Washington	6-1-73	6-1-73
West Virginia		1-2-71

**State Program Data.** Table 16 (see next page) summarizes the number of States at the end of fiscal year 1985 with intrastate inspection programs for meat (27) and poultry (23); the number of State program employees as of September 30, 1985; and Federal funding assistance expended by States during fiscal year 1985. "M" after the name of the State indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs.

In order to continue operating intrastate inspection programs, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program. During 1985, 2,081 intrastate plants were reviewed by field supervisors in accordance with requirements of the Federal inspection laws.

Table 16

STATE INSPECTION PROGRAM										
State	Plants					Employees (Staff-years)			Total	FY 1985 Federal Funding Assistance Expended (* = Estimate)
	Official		Meat/Poultry	Meat	Exempt Poultry	Full-time	Part-time			
	Meat	Poultry								
Alabama M&P	66	9	19	56	0	150	51	1.5	52.5	994,814*
Alaska M&P	7	0	10	4	0	21	9	1.8	10.8	343,595*
Arizona M&P	48	7	1	41	0	97	25	2.0	27.0	388,035
Delaware M&P	8	0	0	4	0	12	13	2.0	15.0	224,511
Florida M&P	179	4	49	59	0	291	127	1.0	128.0	1,723,219
Georgia M 1/	149	0	0	49	---	198	125	2.5	127.5	1,988,555
Hawaii M&P	53	4	0	1	0	58	52	1.0	53.0	886,045
Illinois M&P	452	28	1	26	14	521	170	3.5	173.5	2,681,348
Indiana M&P	102	12	46	41	9	210	119	0.0	119.0	1,754,567
Iowa M&P	191	8	0	178	17	394	47	0.0	47.0	777,769
Kansas M&P	183	8	7	31	5	234	75	3.0	78.0	1,089,280
Louisiana M&P	101	6	40	78	2	227	113	14.0	127.0	1,687,646*
Maryland M&P	41	8	2	18	5	74	45	5.0	50.0	805,324*
Mississippi M&P	81	3	0	20	3	107	79	4.0	83.0	968,678*
New Mexico M&P	41	1	0	33	0	75	15	0.9	15.9	303,965
North Carolina M&P	209	15	0	89	0	313	144	0.9	144.9	2,051,312
Ohio M&P	356	44	0	122	25	547	202	8.0	210.0	3,286,075
Oklahoma M&P	88	8	6	114	1	217	92	0.5	92.5	1,415,405
South Carolina M&P	75	10	27	0	0	112	55	0.1	55.1	719,427
South Dakota M 1/	57	0	0	81	---	138	18	6.8	24.8	286,504
Texas M&P	480	11	0	145	1	637	257	0.0	257.0	4,043,307
Utah M 1/	37	0	0	80	---	117	21	8.0	29.0	472,724*
Vermont M&P	15	0	0	18	0	33	14	0.7	14.7	219,081
Virginia M&P	15	3	8	171	1	198	51	2.0	53.0	919,965
West Virginia M 1/	47	0	0	17	---	64	34	0.0	34.0	601,381
Wisconsin M&P	221	12	85	159	6	483	101	13.0	13.0	1,733,842
Wyoming M&P 2/	29	0	0	38	0	67	11	1.6	12.6	0
Total 4/	3,331	201	301	1,673	89	5,595	2,065	83.8	2,148.8	32,366,374
California 3/	---	---	---	432	18	450	2	0.0	2.0	79,500
Minnesota 3/	---	---	---	412	10	422	3	0.0	3.0	115,997

1/ Poultry Program under Federal jurisdiction.

2/ Does not accept Federal funds for inspection program.

3/ Official plants are under Federal jurisdiction. Custom exempt facilities are reviewed under State jurisdiction.

4/ Funds shown exclude the dollars for reimbursable overtime for T/A plants. These costs are federally funded at 100%.



**Talmadge-Aiken Plants.** Table 17 lists the number of meat and poultry plants inspected under Talmadge-Aiken agreements as of September 30, 1985.

USDA is responsible for inspection in such plants. However, Federal inspection is carried out by State employees.

Table 17

State	Meat plants	Poultry plants	Meat/poultry plants	Total
Alabama	9	--	5	14
Alaska	--	1	1	2
Delaware	9	--	--	9
Florida	--	--	2	2
Georgia	53	--	--	53
Hawaii	6	--	2	8
Illinois	24	1	2	27
Indiana	1	--	5	6
Louisiana	1	--	--	1
Maryland	10	1	13	24
Mississippi	10	--	6	16
New Mexico	4	--	2	6
North Carolina	49	5	--	54
Ohio	--	1	--	1
Oklahoma	23	--	--	23
Texas	11	--	14	25
Utah	1	--	1	2
Vermont	2	--	--	2
Virginia	25	2	19	46
Wyoming	--	1	1	2
<b>Total</b>	<b>238</b>	<b>12</b>	<b>73</b>	<b>323</b>

# Foreign Program Review and Import Inspection

Information on foreign program review and import inspection is presented on a calendar year basis, as required by the Federal Meat Inspection Act.

Information on both meat and poultry imports is included.

Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations comparable to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

## Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat

or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division evaluates foreign meat and poultry inspection programs through system reviews, including onsite reviews of plants in the eligible country.

**System Review.** System review includes an evaluation of the laws, policies, and administration of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in seven basic risk areas: residues, disease, misuse of food additives, gross contamination, economic fraud, and product integrity.

**Eligible Countries and Licensed Foreign Inspectors.** Table 18 lists the number of inspectors licensed by each country that exercised its privilege to export to the United States in 1985. The number of inspectors in each country depends on the number of certified plants and the volume of products shipped to the

United States. No inspectors are listed for the following eligible countries, which did not exercise export privileges in 1985: Austria, Japan, Northern Ireland, Norway, Paraguay, Scotland, Spain, and Venezuela. "P" indicates the country was eligible to export poultry products to the United States.

Table 18

Country	Licensed Foreign Inspectors
Argentina	260
Australia	1,624
Belgium	35
Belize	5
Brazil	392
Canada (P)	1,476
Costa Rica	38
Czechoslovakia	45

(Continued)

**Table 18 (Continued)**

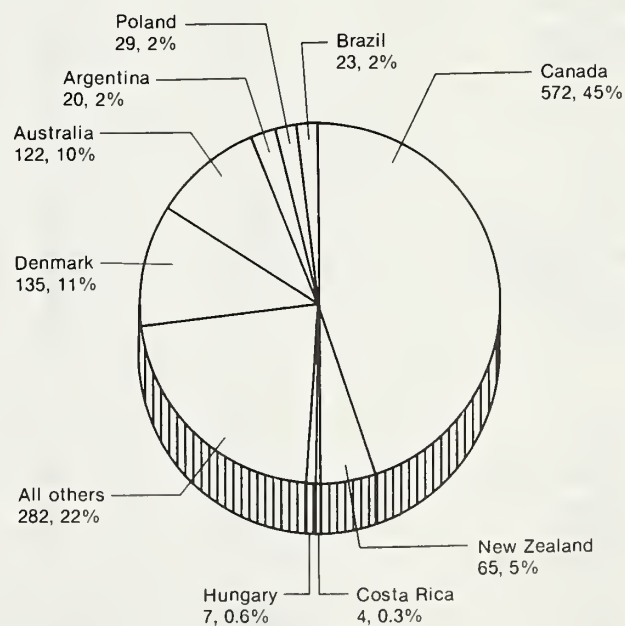
Denmark	1,339
Dominican Republic	16
El Salvador	5
England	3
Finland	17
France (P)	56
Federal Republic of Germany	50
Guatemala	19
Honduras	25
Hong Kong (P)	7
Hungary	110
Iceland	17
Ireland	70
Israel	35
Italy (P)	16
Netherlands	331
New Zealand	1,713
Nicaragua	38
Panama	6
Poland	818
Romania	160
Sweden	67
Switzerland	34
Taiwan	21
Uruguay	200
Yugoslavia	104
<b>Total</b>	<b>9,152</b>

**Plant Reviews.** Physical review of exporting plants is another way FSIS observes the effectiveness of foreign inspection systems. Twenty FSIS foreign programs officers review certified plants in eligible exporting countries. An addendum to this report, Foreign Plants Certified to Export Meat to the United States, summarizes data from 1985 reviews.

Foreign inspection in certified plants is continuous during preparation of products destined for export to the United States, except for small-volume (nonslaughtering) processing operations controlled by patrol visits. Such plants use only products from animals slaughtered under continuous inspection.

Figure 9 shows the numbers of certified plants in the leading export countries during 1985.

**Figure 9: Number of Certified Plants in Leading Export Countries - 1,259**



Total Pounds Imported: 2,448,894,076

**Foreign Plants Authorized to Export Products to United States.** Table 19 lists, by country, the number of plants certified to export meat or poultry products to the United States during 1985. No plants are listed for

the following eligible countries, which did not export during 1985: Austria, Japan, Northern Ireland, Norway, Paraguay, Scotland, Spain, and Venezuela.

**Table 19**

Country	Authorized 01/01/85	Plants removed	Plants granted authorization	Plants reinstated	Authorized plants on 12/31/85
Argentina	19	1	1	1	20
Australia	132	39	12	17	122
Belgium	5	2	0	0	3
Belize	0	0	1	0	1
Brazil	24	3	1	1	23
Canada	549	10	27	5	571
Costa Rica	4	0	0	0	4
Czechoslovakia	2	0	0	0	2
Denmark	138	8	3	2	135
Dominican Republic	0	0	4	0	4
El Salvador	1	0	0	0	1
England	1	0	0	0	1
Finland	3	1	0	1	3
France	80	10	17	2	89
Federal Republic of Germany	13	0	5	0	18
Guatemala	4	1	1	0	4
Honduras	5	0	0	0	5
Hong Kong	1	0	0	0	1
Hungary	7	0	0	0	7
Iceland	3	0	0	0	3
Ireland	3	1	0	0	2
Israel	14	3	8	0	19
Italy	23	2	2	0	23
Netherlands	32	3	1	0	30
New Zealand	63	1	3	0	65
Nicaragua	6	2	0	0	4
Panama	1	2	1	1	1
Poland	27	0	2	0	29
Romania	7	1	0	1	7
Sweden	15	2	0	1	14
Switzerland	11	1	2	0	12
Taiwan	1	1	0	1	1
Uruguay	15	1	7	1	22
Yugoslavia	13	0	0	0	13
<b>Total</b>	<b>1,222</b>	<b>95</b>	<b>98</b>	<b>34</b>	<b>1,259</b>



**Plants Removed from Authorized List.** Table 20 lists, by country, the number of plants that became ineligible to export meat or poultry products to the United States during 1985. Reasons for withdrawal include

normal attrition, plant management decisions to withdraw from U.S. market, or determination by foreign governments that plants do not comply with U.S. standards.

Table 20

Country	Complied with U.S. standards. Withdrawn at plant's request.	Did not comply with U.S. standards. Withdrawn by inspection service.	Not reviewed by USDA--compliance undetermined. Withdrawn at plant's request.	Total plants removed
Argentina	0	1	0	1
Australia	19	7	13	39
Belgium	0	0	2	2
Brazil	1	2	0	3
Canada	2	8	0	10
Denmark	3	2	3	8
Finland	0	1	0	1
France	2	7	1	10
Guatemala	1	0	0	1
Ireland	0	0	1	1
Israel	0	2	1	3
Italy	0	2	0	2
Netherlands	1	2	0	3
New Zealand	1	0	0	1
Nicaragua	2	0	0	2
Panama	1	1	0	2
Romania	0	1	0	1
Sweden	1	1	0	2
Switzerland	0	1	0	1
Taiwan	0	1	0	1
Uruguay	0	0	1	1
<b>Total</b>	<b>34</b>	<b>39</b>	<b>22</b>	<b>95</b>

Plants Visited by FSIS Reviewers and Rejected for Failure to Meet USDA Standards. Table 21 summarizes all

foreign plants visited by USDA reviewers and found not in compliance with U.S. standards during 1985.

Table 21

Country	Inspection deficiencies	Sanitation deficiencies	Construction and equipment deficiencies	Adulterated products	Total Plants rejected (may include more than one deficiency)
Argentina	1	0	0	0	1
Australia	0	7	0	0	7
Brazil	2	1	1	0	2
Canada	1	6	3	0	8
Denmark	1	2	0	0	2
Finland	1	1	0	0	1
France	0	2	2	3	7
Israel	0	2	0	0	2
Italy	1	2	0	0	2
Netherlands	1	1	0	0	2
Panama	1	1	1	0	1
Romania	1	1	0	0	1
Sweden	0	1	0	0	1
Switzerland	1	1	0	0	1
Taiwan	1	1	1	0	1
<b>Total</b>	<b>12</b>	<b>29</b>	<b>8</b>	<b>3</b>	<b>39</b>

## Import Inspection

Import inspection is a check on the effectiveness of foreign inspection systems in assuring wholesome, accurately labeled products that meet U.S. standards. About 127 import inspection personnel, including field support personnel, carried out import

inspection during 1985 at 176 official import establishments. Imported meat and poultry that undergoes further processing in the United States is subject to further scrutiny in federally inspected plants.

Figure 10 summarizes the volume of products exported to the United States by leading countries during 1985. Ten countries were responsible for 95 percent of the products.

**Figure 10: Volume of Products Exported by Leading Countries**

Volume figures in millions of pounds, percentages of total

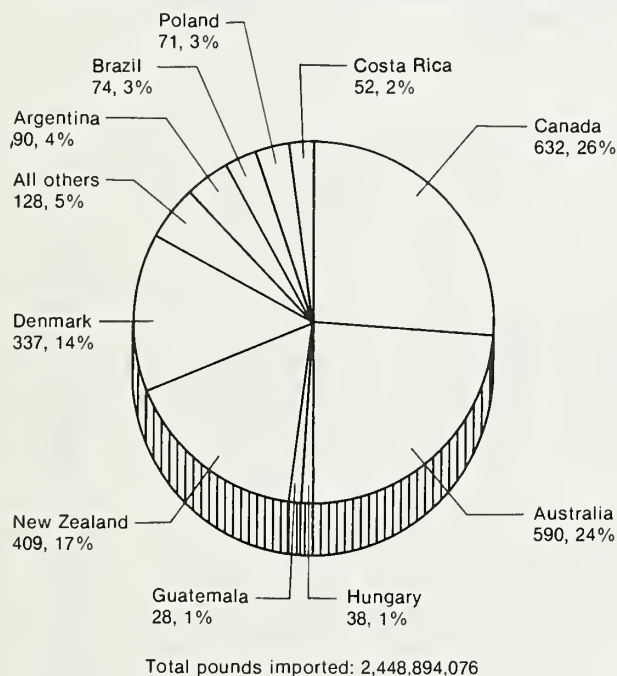
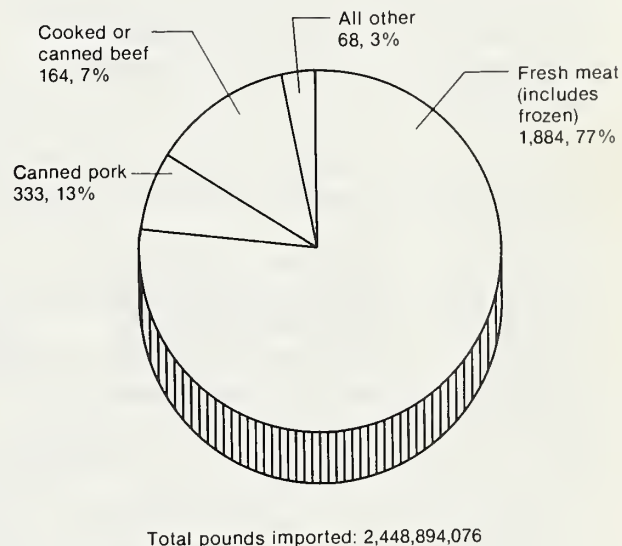


Figure 11 shows the major types of products imported into the United States during 1985.

**Figure 11: Types of Products Imported into United States**

Volume figures in millions of pounds, percentages of total imports



**Inspection certificates.** An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated, or misbranded; and that they otherwise comply with U.S. requirements.

**Automated Import Information System.** A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes inspection and shipping information from all ports, allowing FSIS to determine inspection requirements based on the compliance history of each establishment. Information stored in the system includes:

- Amount of products offered from each establishment and the amount refused entry;
- Results of samples tested for pesticides, hormones, heavy metals, antibiotics, and other drugs;
- Results of samples tested for excess water, fat, percentage of meat, fillers (non-fat dry milk, soys and other flours), net weight, and species verification;
- Results of samples analyzed for proper cooking temperature and can incubation results.

To assure that representative samples are selected, statistical sampling plans are applied to each lot of product to be inspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

### **Residues in Imported Products.**

Imported meat and poultry products are sampled for the presence of chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

If a laboratory reports a residue violation on a monitoring sample, efforts are made to locate any part of the shipment that is still available. Products recovered are not allowed to be used for human food.

All results from 1985 had not yet been compiled at the time this report was prepared. However, of 9,361 residue monitoring samples collected and submitted for laboratory analysis, in only about 10 instances have products been found to contain drug or chemical residues exceeding tolerances.



**Table 22: Products Passed for Entry**

Table 22 shows for 1985 the volume of products imported into the United States from each eligible country and itemizes each major product category.

Table 22

Country of origin	Pounds of fresh meat and edible organs					
	Manufac- turing	Carcasses and cuts	Head meat and tongue	Edible organs	Manufac- turing	Carcasses and cuts
Argentina	0	0	0	0	0	0
Australia	489,686,441	83,234,301	2,007,884	3,159	4,007,457	964,851
Belgium	0	0	0	0	0	0
Belize	122,600	24,301	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	112,202,086	74,369,626	970,125	153,859	53,439	2,888,857
Costa Rica	32,617,480	18,945,697	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	4,097,978	235,887	0	0	811,440	0
Dominican Republic	11,286,436	6,354,987	0	0	0	0
El Salvador	1,184,369	775,071	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Federal Republic of Germany	0	0	0	0	0	0
Guatemala	16,516,608	11,484,955	0	0	0	0
Honduras	9,034,912	4,237,581	0	4,316	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	4,791,856	238,319	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	331,494,061	36,518,296	459,220	0	6,438,047	48,380
Nicaragua	4,678,458	4,927,230	0	0	0	0
Panama	68,286	49,516	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	3,627,860	209,533	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total	1,021,409,431	241,605,300	3,437,229	161,334	11,310,383	8,430,657
						48,380

Table 22 (Continued)

Country of origin	Pounds of fresh meat and edible organs					
	-----Manufac- turing	-----Mutton and lamb Carcasses and cuts	----- Edible organs	-----Manufac- turing	-----Pork- Carcasses and cuts	----- Edible organs
Argentina	0	0	0	0	0	0
Australia	1,841,146	6,549,098	22,461	100,286	373,076	0
Belgium	0	0	0	0	0	0
Belize	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	225,742	0	69,351,333	340,383,790	229,877
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	57,328,778	75,653,469	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	1,640,789	1,662,037	0
France	0	0	0	0	0	0
Germany (Federal Republic)	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	79,140	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	959,675	27,494,665	102,466	15,702	1,199	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	3,325,088	10,009,576	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
Total	2,800,821	34,269,505	204,067	131,761,976	428,083,147	229,877

Table 22 (Continued)

Country of origin	Cured beef	Cured pork	Sausage (Trichina-treated)	Cooked beef (restricted)	Other cooked beef	Misc.	Horsemeat
Argentina	303,371	0	0	0	40,288,470	4,574,949	0
Australia	0	0	0	0	64,560	438,962	0
Belgium	0	1,195,731	0	0	0	0	0
Belize	0	0	0	0	0	0	0
Brazil	31,050	0	0	0	8,285,995	1,276,570	0
Canada	26,145	9,634,725	0	0	53,515	13,658,826	20,460
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	10,196,962	0	0	0	7,645,057	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	76	0
Germany (Federal Republic)	0	147,843	0	0	0	252,234	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	5,435,862	0	0	0	736,827	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	60	39,683	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Netherlands	0	277,148	0	0	0	0	0
New Zealand	52,830	0	0	0	0	56,965	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	325,976	0	0	0	0	0
Romania	0	60,258	0	0	0	47,286	0
Sweden	0	531,645	0	0	0	81,750	0
Switzerland	0	83,123	0	0	0	23,712	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	2,404,726	163,118	0
Yugoslavia	0	0	0	0	0	236	0
Total	413,396	27,889,273	0	0	51,097,326	28,996,251	20,460



Table 22 (Continued)

Country of origin	Pounds of Canned Meat					Picnic hams
	Corned beef	Other beef	Hams-- under 3 lb.	Hams-- 3-6 lb.	Hams-- over 6 lb.	
Argentina	39,856,686	5,089,682	0	0	0	0
Australia	75,447	0	0	0	0	0
Belgium	0	0	0	0	301,056	245,382
Belize	0	0	0	0	0	0
Brazil	53,641,307	11,404,666	0	0	0	0
Canada	0	345,296	0	0	279,528	130,664
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	2,358,470	215,820
Denmark	91,800	0	7,422,257	1,654,314	129,381,083	19,684,104
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Federal Republic of Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	605,316	4,584,834	15,804,449	8,343,638
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Netherlands	0	0	3,161,900	1,536,187	10,605,432	1,753,145
New Zealand	876,080	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	1,283,364	14,060,138	42,564,116	8,957,280
Romania	0	0	0	0	1,836,936	916,970
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	809,848	310,176
Uruguay	622,436	427,784	0	0	0	0
Yugoslavia	0	0	223,200	0	16,665,194	2,960,613
Total	95,163,756	17,267,428	12,696,037	21,835,473	220,606,112	43,517,792

Table 22 (Continued)

Country of origin	Other canned pork	Chopped ham luncheon	Other canned meat	Pounds of fresh poultry	Poultry misc. poultry	Pounds of fresh poultry	Total pounds passed for entry
Argentina	0	0	29,880	0	0	0	90,143,038
Australia	0	68,783	423,648	0	0	0	589,861,560
Belgium	0	0	120,351	0	0	0	1,862,520
Belize	0	0	0	0	0	0	146,901
Brazil	0	0	93,042	0	0	0	74,732,630
Canada	2,513	0	2,352,144	2,867,110	1,855,882	0	632,055,542
Costa Rica	0	0	0	0	0	0	51,563,177
Czechoslovakia	0	0	0	0	0	0	2,574,290
Denmark	1,230,756	21,365,825	58,128	0	0	0	336,857,838
Dominican Republic	0	0	0	0	0	0	17,641,423
El Salvador	0	0	0	0	0	0	1,959,440
Finland	0	0	0	0	0	0	3,302,826
France	0	0	568,294	0	6,040	0	574,410
Federal Republic of Germany	0	0	3,020	0	0	0	403,097
Guatemala	0	0	0	0	0	0	28,001,563
Honduras	0	0	0	0	0	0	13,276,809
Hong Kong	0	0	0	0	691,022	0	691,022
Hungary	1,540,234	799,651	0	0	0	0	37,850,811
Iceland	0	0	0	0	0	0	79,140
Ireland	0	0	97,414	0	0	0	5,167,332
Israel	0	0	5,742	0	1,722,170	0	1,777,912
Italy	0	0	207,319	0	0	0	207,319
Netherlands	365,784	4,253,925	6,866	0	0	0	21,960,387
New Zealand	0	0	0	0	0	0	409,094,535
Nicaragua	0	0	0	0	0	0	9,605,688
Panama	0	0	0	0	0	0	117,802
Poland	121,500	3,742,867	0	0	0	0	71,055,241
Romania	269,264	719,441	0	0	0	0	3,850,155
Sweden	0	0	0	0	0	0	17,785,502
Switzerland	0	0	0	0	0	0	106,835
Taiwan	0	0	0	0	0	0	1,120,024
Uruguay	0	0	0	0	0	0	3,618,064
Yugoslavia	0	0	40,767	0	0	0	19,849,243
Total	3,530,051	30,950,492	3,965,898	2,867,110	4,325,114	0	2,448,894,076

**Reasons for Product Rejection.** Meat and poultry shipments found unacceptable during import inspection are refused U.S. entry. During 1985, adulteration with extraneous material was the principal defect found in fresh meat products.

Other defects for each product type are listed below in order of their occurrence as recorded during inspection.

#### **Fresh beef and veal**

1. Contamination
2. Unsound condition
3. Labeling defects
4. Pathology
5. Residues

#### **Fresh mutton and lamb**

1. Contamination
2. Unsound condition
3. Pathology
4. Residues

#### **Canned beef**

1. Container defects
2. Failure to meet product standards
3. Contamination
4. Labeling defects
5. Residues

#### **Canned pork and other canned meat**

1. Container defects
2. Failure to meet product standards
3. Labeling defects
4. Contamination
5. Residues
6. Undercooking

#### **Cooked beef**

1. Unsound condition
2. Contamination
3. Container defects
4. Pathology

#### **Fresh poultry**

1. Processing defects
2. Labeling defects

#### **Specialty poultry products**

1. Labeling defects
2. Container defects

**Table 23: Products Refused Entry**

Table 23 shows for 1985 the volume of products refused entry from each eligible country and itemizes each major product category refused entry or condemned.

Table 23

Pounds of fresh meat and edible organs							
Country of origin	B e e f			V e a l			
	Manufac- turing	Carcasses and cuts	Head meat and tongue	Edible organs	Manufac- turing	Carcasses and cuts	Edible organs
Argentina	0	0	0	0	0	0	0
Australia	3,444,477	321,590	0	0	0	94	0
Belgium	0	0	0	0	0	0	0
Belize	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	4,475,019	635,483	167,507	0	0	0	0
Costa Rica	129,000	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	386,640	0	0	0	98,280	0	0
Dominican Republic	249,769	47,550	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Federal Republic of Germany	0	0	0	0	0	0	0
Guatemala	42,840	59,607	0	0	0	0	0
Honduras	60	36,228	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	152,974	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	500,385	13,962	7,080	0	75,780	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Sweden	2,880	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugostavia	0	0	0	0	0	0	0
Total	9,384,044	1,114,420	174,587	0	174,060	94	0



Table 23 (Continued)

Country of origin	Pounds of fresh meat and edible organs				
	-----Manufac- turing	Mutton and lamb Carcasses and cuts	-----Edible organs	-----Pork- Carcasses and cuts	-----Edible organs
Argentina	0	0	0	0	0
Australia	116,209	154,763	0	56	0
Belgium	0	0	0	0	0
Belize	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	0	0	1,315,222	289
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	280,656	0
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	0	0	39,760	0
France	0	0	0	0	0
Federal Republic of Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	39,027	0	0	0
Nicaragua	0	0	0	0	0
Panama	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	0	0	54	0
Switzerland	0	0	0	0	0
Taiwan	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
Total	116,209	193,790	0	3,024,067	289

Table 23 (Continued)

Country of origin	Cured beef	Cured pork	Sausage (Trichina-treated)	Cooked beef (restricted)	Other cooked beef	Misc.	Horsemeat
Argentina	0	0	0	0	175,778	93,882	0
Australia	0	0	0	0	0	35,940	0
Belgium	0	0	0	0	0	0	0
Belize	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	21,792	0
Canada	0	58,849	0	0	0	462,650	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	15,990	0	0	0	30,409	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Federal Republic of Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0
Hungary	0	28,132	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	14,850	0	0	0	0	0
Sweden	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	283	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
Total	0	117,821	0	0	175,778	644,956	0

Table 23 (Continued)

Country of origin	Pounds of canned meat					
	Corned beef	Other beef	Hams-- under 3 lb.	Hams-- 3-6 lb.	Hams-- over 6 lb.	Picnic hams
Argentina	83,551	42,375	0	0	0	0
Australia	126	0	0	0	0	0
Belgium	0	0	0	0	28,728	9,504
Belize	0	0	0	0	0	0
Brazil	286,340	6,302	0	0	0	0
Canada	0	2,250	0	0	0	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	24,370	16,020
Denmark	0	0	125,119	20,052	414,276	171,455
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Federal Republic of Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	5,364	158,321	8,856
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Netherlands	0	0	0	36,216	164,310	1,282
New Zealand	1,799	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	62,400	129,055	224,786	134,110
Romania	0	0	0	0	74,958	39,662
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	79,024	79,200
Uruguay	1,350	1,155	0	0	0	0
Yugoslavia	0	0	0	0	71,522	0
Total	373,166	52,082	187,519	190,687	1,240,295	460,089

Table 23 (Continued)

Country of origin	Other canned pork	Chopped ham luncheon	Other canned meat	Pounds of fresh poultry	Poultry misc. poultry	Pounds of misc. poultry	Total pounds refused entry
Argentina	0	0	0	0	0	0	395,586
Australia	0	0	0	0	0	0	4,073,255
Belgium	0	0	0	0	0	0	38,232
Belize	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	314,434
Canada	0	0	30,260	75,845	1,118	0	9,257,602
Costa Rica	0	0	0	0	0	0	129,000
Czechoslovakia	0	0	0	0	0	0	40,390
Denmark	92,216	210,451	0	0	0	0	2,796,525
Dominican Republic	0	0	0	0	0	0	297,319
El Salvador	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	39,760
France	0	0	846	0	303	0	1,149
Federal Republic of Germany	0	0	1,544	0	0	0	1,544
Guatemala	0	0	0	0	0	0	102,447
Honduras	0	0	0	0	0	0	36,288
Hong Kong	0	0	0	0	0	0	0
Hungary	4,789	151,265	0	0	0	0	356,727
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	152,974
Israel	0	0	195	0	2,422	0	2,617
Italy	0	0	0	0	0	0	0
Netherlands	0	2,358	0	0	0	0	204,166
New Zealand	0	0	0	0	0	0	638,033
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	35,483	0	0	0	0	585,834
Romania	25,772	38,920	0	0	0	0	194,162
Sweden	0	0	0	0	0	0	3,220
Switzerland	0	0	0	0	0	0	283
Taiwan	0	0	0	0	0	0	158,224
Uruguay	0	0	0	0	0	0	2,505
Yugoslavia	0	0	0	0	0	0	71,522
Total	122,777	438,477	32,845	75,845	3,843	0	19,893,798



# Initiatives and Accomplishments

## National Academy of Sciences Report

An 18-month study by the National Academy of Sciences (NAS) supported modernization efforts of the meat and poultry inspection program and noted areas where the program could be strengthened.

In its July 16 report, the Academy said that American consumers have access to meat and poultry that, in general, is safe and wholesome. They recommended that FSIS introduce new technologies for detecting microbial and chemical contaminants and revise inspection practices to incorporate the principles of risk assessment. As a followup, FSIS contracted with NAS for a risk assessment of current poultry slaughter inspection in order to determine the feasibility of implementing less intense inspection of poultry.

The committee also endorsed the extension of FSIS authority to permit traceback of animals to the farm. The report lauded the decision-making environment in FSIS for its "will to change."

The study, done under USDA contract, will help FSIS map out a future strategy. The agency established task forces to assess the recommendations and to begin the process of incorporating them into long-range planning.

The Academy outlined the following characteristics of an optimal meat and poultry inspection system, noting that many are part of the current FSIS system:

- a trace-back and recall system for animals from final sale to producer;
- the use, in all phases of inspection, of a technically qualified team with up-to-date knowledge of a wide variety of disciplines;

- an inspection system with different levels of intensity;
- rapid, inexpensive screening tests to detect a broad array of chemical compounds and biological products that may be hazardous to the consumer;
- an adequate sampling plan, designed to protect the consumer from exposure to chemicals;
- emphasis on hazard analysis and critical control points, limiting inspection where the historic yield of violations is low and the public health risk negligible; and
- adequate resources to ensure continued improvement of the technological base of FSIS, including the development of new inspection technologies to reduce cross-contamination of carcasses and more comprehensive assessment of toxicological hazards.

The report identified 10 characteristics of an optimal residue control system and found the FSIS program deficient in 3: an inadequate sampling plan; no free communication with experts outside the agency; and no formal risk assessment and risk management program.

Contracting with NAS's National Research Council for the study was part of USDA's 1983 "Five-Point Program" to strengthen meat and poultry inspection.

## Legislative Initiatives

In August 1985, USDA sent to Congress a legislative proposal consisting of two initiatives that would strengthen Federal enforcement authority. (Both measures also had been introduced in Congress in 1984, but no action was taken.)

**Withdrawal of Inspection.** The first proposal would expand the grounds on which USDA may withdraw or refuse to provide inspection services, which are required for a plant to distribute meat or poultry products in interstate commerce.

This initiative is part of the Agency's five-point program (announced in December 1983) to strengthen the integrity of the inspection program and ensure continued confidence in the Nation's meat and poultry supply. It would give the Secretary the authority to seek withdrawal of inspection services if a plant were convicted of (1) a single misdemeanor involving food, or (2) any felony. (Now, one felony or two misdemeanor convictions are required.).

Inspection also could be withdrawn if a USDA inspector were subject to intimidation or threats of assault. USDA also could seek inspection withdrawal if a plant recurrently failed to comply with inspection laws.

**Inspection Intensity.** The second initiative would allow the Secretary, on a plant-by-plant basis, to determine the degree of inspection required in processing facilities.

In determining the degree of inspection, the Secretary would take into consideration the following factors: (1) the nature and frequency of the plant's processing operations; (2) the adequacy and reliability of a plant's product monitoring system; and (3) the plant's history of compliance with processing inspection requirements. This initiative would not only result in an efficient use of resources, but it would also allow USDA to better meet the needs of individual plants.

Both initiatives would amend the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.

## National Residue Program

Because prevention is the best way to keep the meat and poultry supply safe from harmful drug and chemical residues, FSIS works directly with producers to prevent contaminated meat and poultry from entering consumer channels. Nine firms have agreements with FSIS to share records of tests made before birds or cattle are marketed. In this way, problems are identified before products enter the food chain.

FSIS also works indirectly, through the Extension Service and producer organizations, to educate farmers on ways to prevent contamination. When problems arise, FSIS couples its educational efforts with increased enforcement. Activities in 1985 reflect the effectiveness of that combination of activities.

**Bob Veal Program Succeeds.** As a result of an extensive education, testing, and certification program, the problem of drug residues in young "bob" veal calves -- calves up to 3 weeks of age or weighing less than 150 pounds -- has been cut in half. Since USDA began a regulatory program in June 1984, violations have dropped from more than 5 percent to 2.5 percent.

USDA inspectors have tested more than 100,000 calves and passed or condemned the animals based on in-plant test results. Using the FSIS-developed Calf Antibiotic and Sulfa Test (CAST), USDA veterinarians can determine overnight whether the animal has illegal drug residues. In contrast, laboratory testing takes 1 to 2 weeks for mailing samples, testing, and getting results back to the plant.

The residue problem occurs when a newborn calf, which is not kept for dairy herd replacement, is medicated and then slaughtered before sufficient



time has elapsed for the drugs to clear the animal's system. The problem does not extend to 12- to 16-week-old calves raised for "fancy" veal that is cut into veal chops and roasts.

Under the bob veal program, producers and dealers can certify that their calves are free of drug residues. Plants prefer buying certified calves because they are inspected without delays. Only those few being sampled and tested must be held for test results. In contrast, the entire lot of uncertified calves must be held at the plant overnight until the sampled calves have been tested and passed.

In 1985, USDA made two formal complaints charging livestock dealers with false certification under the Livestock and Packers Act. If the charges are proven in administrative hearings, the firms could be placed under "cease and desist orders" (similar to injunctions), their registration to do business as livestock dealers could be suspended, and they could be ordered to pay civil penalties.

**Reducing Sulfa Violations in Hogs.** Sulfonamide (sulfa drug) residue violations occur in approximately 6 percent of the hogs slaughtered under Federal inspection. In 1985, FSIS, the Extension Service, and the Food and Drug Administration -- in cooperation with pork producer groups -- took unusual efforts to alert pork producers of the need for corrective actions.

In March 1985, FSIS and FDA sent a letter to 110,000 producers. The letter stressed the seriousness of the problem and the Government's intent to enhance enforcement. It included a check list with suggestions on how to prevent sulfa residues in hogs.

The preventive measures center around careful use of the newer granular form of sulfamethazine (the most common sulfa drug). Granular sulfa is easier to use without leaving residues in

finishing feed and in the hogs that eat it. The letter also stressed the importance of using only approved sulfa formulations and proper sanitation methods to avoid contamination of hogs in the days before slaughter.

The letter was followed by FSIS' May 1985, advanced notice of proposed rulemaking. The notice announced plans for a new regulatory program that could include in-plant testing of hogs for sulfa residues. Because testing could delay slaughter operations and have a significant impact on the industry, the Agency announced these plans before proposing actual rule changes.

A 5-month comment period allowed time for all interested parties to propose effective ways to end this problem. In 1986, FSIS will develop a plan of action based on the comments received.

In the interim, FSIS scientists conducted field trials on a new FSIS-developed test for sulfa -- the Sulfa OnSite Test (SOS). The trials showed that SOS works well for screening groups of hogs at the slaughterhouse. In addition, the SOS test and at least one commercially available kit may prove useful for on-the-farm testing of hogs and feed for sulfa. Producers could prevent sulfa residue problems by testing finishing feed before using it, and by checking hog urine before marketing the hogs.

In addition to the direct mailing, FSIS in 1985 distributed State-produced brochures and videotape cassettes dealing with sulfa residues to Extension Offices in hog-producing States. Educational materials dealing with residue prevention in other species were also distributed appropriately throughout the country.

#### **USDA Residue Avoidance Videotape.**

In 1985, USDA also distributed its 15-minute videotape cassette, "Avoiding Residues: Good Farming is

Good Business." The videotape gives farmer-to-farmer advice on raising animals profitably without residue problems.

**Industry-USDA Cooperation.** More than 7 billion pounds of meat and poultry are now being produced each year by nine firms that have signed a Residue Avoidance Program Memorandum of Understanding with USDA. Three of the agreements were signed in 1985.

Under these agreements, the companies control all facets of production to prevent drug and chemical residues. FSIS monitors and verifies that the production controls are being followed effectively. For example, the firms perform more than 10 times the number of tests normally done by FSIS before the flocks or herds are presented for slaughter.

Today, about 45 percent of turkeys, 30 percent of broilers, and 3 percent of fed cattle slaughtered under Federal inspection have been raised under these agreements. Through cooperation, potential problems are identified before animals reach the market -- in time to make corrections and thereby protect consumers from possible hazards and the industry from huge product losses.

**Risk Assessment.** In recognition of the need to concentrate prevention and detection efforts on the drug and chemical residues of most public health concern in meat and poultry, FSIS had begun to devote considerable energy to risk assessment, even before this was recommended by the National Academy of Sciences.

In 1985, for example, FSIS began to rank residues and to develop risk profiles for specific residues. This year, FSIS awarded a 3-year contract to the Research Triangle Institute in North Carolina to help develop a refined system for ranking chemicals and drugs according to their toxicity and potential for leaving residues in meat and poultry. Information gained

from the study will be used to determine where the greatest need exists for new analytical methods.

**International Cooperation.** In 1985, the Codex Alimentarius, an international standard-setting body, formed a new committee on veterinary drug residues, in recognition of this important international issue. The new committee will determine priorities, recommend maximum residue levels, and determine criteria for analytical methods used for the control of veterinary drug residues in food. FSIS will participate in this committee.

**FSIS Tests Find No Chloramphenicol Residues in Hogs.** During 1985, hog producers raised the possibility that live hogs and pork imported from Canada could be contaminated with residues of chloramphenicol because the drug was permitted in that country prior to a Canadian ban on its use in June 1985. The drug is not permitted in livestock in this country. In response to the concerns, USDA has tested more than 800 hogs shipped live from Canada for slaughter in this country since October 1984. No residues were detected in those hogs, nor in 250 samples from fresh, frozen, and other Canadian pork products. FSIS has the capability of detecting as little as 5 parts per billion (ppb) chloramphenicol. Normal confirmation procedures measure 10 ppb.

**Special Residue Testing Program in Puerto Rico.** In April 1985, FSIS began a special residue detection program in Puerto Rico, subjecting the island's meat and poultry supply to the most intensive scrutiny that any area has ever received from the Agency. The program was initiated in response to continuing charges that early sexual development (premature thelarche) among young children in Puerto Rico is caused by estrogen contamination of the meat and poultry they eat.



The 700 samples collected in the course of the program represented a broad cross section of the total supply of fresh meat and poultry available to Puerto Rico's consumers. They were taken from import stations, slaughter plants, and retail stores all over the island, and then sent to FSIS laboratories in Athens, GA, and St. Louis, MO, for a series of tests.

To look for residues of diethylstilbestrol (DES) and zeranol -- the animal growth promotants alleged to be causing the premature thelarche problem -- new tests were used that are far more sensitive than previous methods. In addition, a separate screening for estrogens was run by the Food and Drug Administration (FDA) on 68 of the samples.

The special residue detection program continued throughout the year. FSIS issued a preliminary report in November 1985, giving the results for the first 124 samples it had finished testing: no trace was found of the estrogenic compounds DES or zeranol. FDA reported that all 68 samples it screened using the bioassay test were negative for estrogenic activity.

The Agency plans to issue a complete report early in 1986, when tests on all 700 samples are finished and the results evaluated.

#### **Intergovernmental cooperation.**

Coordination between Government agencies is basic to controlling residue problems. In January 1985, USDA (FSIS and the Agricultural Marketing Service), the Food and Drug Administration, and the Environmental Protection Agency published a new Memorandum of Understanding.

The agreement, which forms the foundation for more effective regulation of residues, updated earlier agreements among the three Government agencies most heavily involved in residue control.

## **Salmonella Reduction**

For more than 15 years, USDA has been involved in efforts to reduce salmonella contamination of raw meat and poultry. Salmonella control remains the Agency's major research priority. Since salmonella and other bacteria are part of the normal intestinal flora of warm-blooded animals, the organisms can contaminate carcasses at slaughter.

This year, FSIS has investigated new procedures to avoid contamination of meat. FSIS data show that 37 percent of broilers, 1 percent of ground beef, and about 12 percent of the pork sausage sampled may contain salmonella bacteria.

According to a recent FSIS study, the likelihood of cross-contamination of bird carcasses during processing can be greatly reduced. FSIS microbiologists found that putting acetic acid (vinegar's active ingredient) in the hot water of scald tanks can reduce and even eliminate bacteria generally found in that water. Scald tanks are used to loosen feathers prior to de-feathering.

A new carcass washing machine -- a shower stall with many nozzles directing sprays at hanging red meat carcasses -- is being studied by USDA scientists at the Agricultural Research Service facility in Clay Center, NE. FSIS is assisting in research to determine the effectiveness of various sprays in reducing bacterial counts. Hot or cold sprays of plain water are being compared with hot or cold water sprays containing acetic acid.

Animals and birds come to the plant already contaminated with salmonella and other bacteria. One source is contaminated feed. Clean feed helps prevent contamination on the farm. One way to reduce bacterial contamination of feed is to be certain

that animal parts used in protein feed products are heated to destroy the bacteria. This year, the National Renderers Association established a voluntary, industry-wide program to reduce salmonella contamination of animal protein products that leave rendering plants. This project should reduce salmonella contamination on the farm.

FSIS is also considering marketplace incentives to encourage industry use of the latest salmonella control technology to meet regulatory requirements. For example, companies that use processing and testing practices that reduce salmonella bacteria might be allowed to publicize this fact on their labeling. They could also highlight this in advertising. Because more than half of all poultry products sold at retail (including raw poultry) now carry a brand name, such labeling might give participating firms an edge in the marketplace and encourage others to follow.

#### **New Test Speeds Sanitation Checks.**

FSIS and some meat plants are using a new FSIS-developed laboratory method to assess sanitary quality of raw meat and poultry. The method reduces testing time from 3 days to 1 day. It is also less labor-intensive and more accurate than older methods.

When raw meat is contaminated with high levels of Escherichia coli, a common type of bacteria found in the intestines, the bacteria in the test plates fluoresce or "glow" under ultraviolet (UV or black) light.

Finding high numbers of E. coli indicates that salmonella, organisms that often cause food poisoning, also may be present. So, even though most strains of E. coli don't cause illness, the bacteria's presence in high numbers signifies some problems at the plant.

**Consumer Education.** FSIS also continues its extensive educational efforts to prevent food poisoning by

providing information to food preparers on safe food handling.

#### **New Trichina Control Measures**

In August 1985, meat plants became eligible to use additional trichina destruction procedures in processing cured hams and other pork products that are sold ready to eat.

Only about 1 per 1,000 U.S. hogs is estimated to carry trichinosis. However, to prevent transmission of this serious disease to humans, USDA regulations have long required ready-to-eat pork products to be cooked, frozen, or cured and dried under specific conditions known to destroy trichina parasites. The new regulation allows plants to use additional freezing, curing and drying procedures.

Another provision of the regulation allows plants that use heat treatment for trichina destruction to use various cooking temperatures (each with a specified holding time), rather than a single temperature (137°F). Public comments were solicited on this provision.

Small firms that submitted complete descriptions of their processes for dry-cured or country hams to USDA may temporarily continue to use traditional procedures that are believed to be effective but do not meet the new requirements.

Research will be conducted until the end of 1986 to find additional processing methods for dry-cured hams.

The regulation also allows plants to petition the Agency for approval of alternate trichina-control treatments if proven effective. Members of the industry are testing new treatments for ham and sausage. Public comment was also requested on this provision.



Finally, the regulation allows plants to seek exemption from pork processing requirements if they can document that pork is free of trichina.

**Irradiation of Fresh Pork.** As 1985 drew to a close, USDA was developing a regulation to allow low doses of gamma irradiation to control trichina larvae in fresh pork. The regulation was published in January 1986.

The dose would sterilize any trichina larvae that might be present in fresh pork, preventing any that survived irradiation and cooking from reproducing inside the human body to cause trichinosis. However, the dose would not be strong enough to destroy the bacteria responsible for most foodborne illness. (These bacteria and trichina larvae are destroyed by thorough cooking.)

USDA's regulation would implement a July 1985 regulation of the Food and Drug Administration approving this use of gamma irradiation. FDA has primary jurisdiction over the use of food irradiation and other food additives.

In order to irradiate fresh pork, federally inspected plants would also have to meet USDA facilities, quality control, and labeling requirements. As part of developing the basic inspection requirements that would be applied to irradiation, USDA has sought to minimize regulatory burdens on industry by providing technical assistance.

## **Import Inspection**

FSIS took several steps in 1985 to modernize and strengthen the import inspection program. These actions include the realignment of import inspection activities, the enhanced use of computerized systems, and specialized training of import inspectors.

## **Realignment of Import Inspection.**

In April 1985, FSIS consolidated the activities of Federal inspection of meat and poultry imported into the United States into one import inspection group. Approximately 80 Federal meat and poultry inspectors were transferred to the import inspection division and trained in specialized import inspection procedures.

Before April, inspectors who checked imported meat and poultry products reported to managers primarily concerned with domestically produced products. The new import inspection division will permit FSIS to increase inspection efficiency through a streamlined supervisory structure and an improved flow of information about imported products and foreign inspection systems.

**Import Analysis Staff.** In another step to strengthen import inspection, FSIS formed an import analysis staff to manage the extensive computer data generated on foreign inspection programs and on meat and poultry products imported into the United States. This includes the management of information from the Automated Import Information System, which has been in operation since 1979. This computerized system -- whose capabilities will be further enhanced in 1986 -- permits FSIS to vary the type and intensity of reinspection procedures at ports of entry, depending on the type of product involved and the performance history of the producing establishment.

## **Enhancing Export Opportunities**

In 1985, FSIS developed a technical assistance program to help interested U.S. inspected meat establishments understand and comply with the European Economic Community's (EEC) meat import regulations. These regulations specify slaughter and

operational requirements for countries exporting red meat to the Community. USDA hopes to enable the U.S. industry to maintain the volume of U.S. exports of red meat to the EEC countries.

Representatives of the EEC recently completed reviews of over 400 U.S. plants interested in exporting fresh and frozen meat and meat byproducts to Common Market countries.

EEC officials have stated that USDA must nominate U.S. establishments that it believes comply with EEC regulations. EEC officials will compile an official list of eligible U.S. plants in 1986. Establishments that are not on this official list will not be able to export to EEC countries.

### **Enforcing the Inspection Laws**

During fiscal year 1985, FSIS vigorously enforced the meat and poultry inspection laws. Under current law, the Agency has several tools (apart from any criminal prosecution by the Justice Department) to prevent distribution of meat and poultry products that violate the inspection laws. One of these tools is intensified regulatory enforcement.

#### **Intensified Regulatory**

**Enforcement.** IRE, now in its third year, continues to be a successful enforcement measure. Recognizing that a small number of packing plants cannot or will not operate within acceptable bounds that assure safe and wholesome meat and poultry products, FSIS has a program of Intensified Regulatory Enforcement (IRE) to increase inspection efforts in these plants.

Once a plant is placed under IRE, representatives from each supervisory level of FSIS -- from the regional director to the inspector in the plant -- convene to identify the problems in the plant and to develop a

specific plan of action to improve procedures. If the plant continues to be deficient in its operations, involuntary withdrawal of inspection is considered.

The program was begun in February 1984, as part of USDA's program to strengthen inspection integrity and maintain consumer confidence. Eleven plants have upgraded their operations to a satisfactory level. At the end of 1985, 13 plants were operating under IRE.

**Enforcement Measures.** In addition to IRE, the Agency may condemn adulterated or mislabeled products, temporarily halting inspection (and thus production) until serious problems are rectified; detain products for up to 20 days, persuading companies to recall violative products; and -- if voluntary efforts fail -- carry out court-ordered product seizures. Table summarizes such enforcement actions for fiscal year 1985.

During fiscal year 1985, FSIS conducted independent inquiries into 1,065 reports of apparent violations of the inspection laws and referred other cases to USDA's Office of the Inspector General. USDA's Office of the General Counsel referred 13 cases documented by FSIS to the U.S. Attorney with a recommendation for prosecution.

**Withdrawal of Inspection.** Major violations of Federal inspection regulations by meat and poultry slaughtering and processing companies ultimately can result in criminal prosecutions and court-imposed sanctions against firms and their owners and officers.

After one felony or two misdemeanor convictions of plant officials, FSIS can take administrative action to withdraw inspection services -- the most effective sanction against those who violate inspection laws.



During fiscal year 1985, FSIS took several administrative actions, following criminal proceedings, against slaughtering and processing companies that violated the Federal Meat Inspection Act or the Poultry Products Inspection Act.

In a major case, two Pennsylvania men were sentenced to prison for conspiring to sell uninspected meat for human consumption. The owner of a pet food company was found guilty of slaughtering and boning uninspected cattle, and of selling the meat to a processing company owner. He, in turn, sold the meat to his wholesale customers.

The owner of the meat company was sentenced to concurrent 2-year prison terms on each of seven counts and to 5 years probation on an eighth count. The pet food company owner was sentenced to a 1-year prison term, placed on probation for 5 years, and fined \$50,000. A USDA administrative law judge ordered Federal meat inspection services withdrawn from the company indefinitely. The scheme, which spanned 3 years, was halted when Federal and Pennsylvania officials raided the processing company.

A New York company had inspection services withdrawn as a result of the conviction of the company and its president on two felonies involving a conspiracy to defraud the Government and to violate the Federal Meat Inspection Act. The president of the company and his employees, at his direction, committed these criminal activities by distracting, harassing, intimidating, obstructing, and verbally abusing USDA inspectors.

Inspection services were withdrawn from an Ohio company as a result of its refusal to destroy over 60,000 pounds of adulterated meat products condemned by a USDA inspector.

Inspection services were also withdrawn from a Pittsburgh company upon the conviction of the company and its president of selling and transporting adulterated and misbranded ground meat products and using false USDA grading certificates. This company had illegally used soy in ground beef and veal patties to increase their bulk and weight. Because ingredients found in products must appear on product labels, the company was also guilty of misbranding.

**Recalls.** Monitoring meat and poultry products in the marketplace and recalling those products that pose potential health and safety risks to consumers is a critical part of enforcing the inspection laws. Companies cooperate with USDA by voluntarily recalling such products. If they did not, USDA would be compelled to take other enforcement actions.

Consumer complaints, routine laboratory testing, and onsite discovery of problems by Federal inspection personnel represent several routes by which FSIS detects and resolves such problems.

During the past year, FSIS dealt with a myriad of potential crises. One was the recall of 6,000 turkey roasts after consumers found metal fragments suspected to be from processing equipment in two of the roasts.

Another significant case involved the recall of over 100,000 pounds of roast beef after USDA tests detected the presence of salmonella bacteria. High levels of salmonella, which are destroyed by thorough cooking, are responsible for much food poisoning. The salmonella was discovered when USDA tested samples of the roast beef taken during a routine inspection at the firm.

**Other Enforcement Activities.** The Agency also enforces inspection laws by detecting federally inspected meat and poultry products that don't meet USDA procurement specifications. As a result of an investigation by the Emergency Programs Staff, for example, two California poultry firms were suspended from participating in the Federal school lunch program because the poultry meat used to produce chicken patties was misrepresented as meeting school lunch program specifications.

**Inspection Brands.** In another action to strengthen enforcement, FSIS instituted stronger controls over the production of meat inspection stamps to prevent uninspected products from entering market channels. Under a new rule issued this year, manufacturers of branding devices must obtain authorization certificates from FSIS before making any brands. The branding devices are marked with a permanent identifying number, which is recorded on the certificate. This measure will help prevent incidents in which illegal brands have been used to misrepresent uninspected products as inspected and passed by USDA inspectors.

## **Southern California Review**

During fiscal year 1985, FSIS completed a special review of the meat and poultry inspection program in Southern California. Employee concerns about program integrity threatened to damage consumer confidence in the safety of meat and poultry. Immediately after learning of these concerns, FSIS ordered a large-scale, internal investigation, which was completed in March 1985.

Several administrative and implant weaknesses were discovered during the review. The most significant were in the areas of organizational structure, supervision, staffing, and program effectiveness.

Following the review, a special team was detailed to the area to initiate and monitor corrective actions. Much progress was made to correct deficiencies, including improved distribution of workload among inspectors, correction of deficiencies found in roast beef operations, improvements in management practices of supervisors, and placement of two plants under intensified regulatory enforcement.

After substantial improvements were made, the special team was replaced with a new, permanent area supervisor.

## **The Modern USDA Inspector**

Technological advances resulting in more sophisticated and highly productive meat and poultry operations have compelled USDA to change its inspection force to keep pace with industry.

Additionally, industry's widespread use of quality control; a healthier animal population requiring less intensive inspection; and scientific advances -- such as quick tests for drug residues -- are factors influencing chances in meat and poultry inspection.

As the National Academy of Sciences report underscored, the future will require inspection personnel to be more skilled in mathematical statistics, general food science, microbiology, and other scientific disciplines. This expertise will be necessary as quality control and quality assurance programs expand, and as processing and canning operations become more complex.

During fiscal year 1985, approximately 1,150 inspectors and veterinarians participated in special training in total quality control inspection of processed products. About 190 food inspectors and 25 veterinarians had completed all phases of training, including on-the-job experience.



Additionally, the Agency has a strong continuing education program for all personnel. In fiscal year 1985, the continuing education program provided training on foodborne disease, irradiation, and biotechnology engineering. Unfortunately, the Agency was unable to fund training in the areas of public health, computer science, and food science and technology.

Though a well-trained, competent inspection force has always been necessary, it is even more critical as changes continue to evolve in inspection.

### **More Efficient Slaughter Inspection**

FSIS continues to develop new procedures for inspecting meat and poultry to improve the program and increase efficiency. The volume of products inspected by FSIS has increased in recent years. At the same time, industry-developed processing technology has given meat and poultry plants significantly improved control over product safety and consistency, and the inspection program can take advantage of this progress. Further, disease conditions in livestock are changing; diseases once prevalent are no longer a problem.

These developments have set the stage for new inspection methods that increase inspector productivity and meet the needs of a modernized industry, while continuing to provide a high level of consumer protection.

**Quality Control Approach.** During fiscal year 1985, FSIS continued to incorporate quality control concepts into the inspection of livestock and poultry after slaughter. The first of the new voluntary systems, the "new line speed" (NELS) inspection system for broilers and Cornish game hens, became effective in November 1984. A similar system for turkeys became

effective October 1985. FSIS continues to pilot test new systems for cattle and swine.

Under the new systems, once the USDA inspector has passed a carcass, the plant is responsible for assuring that the carcass is free of manufacturing defects. While plants are already responsible for trimming carcasses, the USDA inspector now spends considerable time identifying the defects, directing plant employees to trim them, and then verifying that the trimming was properly performed.

The time the inspector spends performing these duties is greatly reduced by requiring plants to have USDA-approved quality control programs to assure that carcasses are free of manufacturing defects. FSIS then monitors the quality control program to assure that the plant has made the appropriate checks and has taken the appropriate action. Thus, the new systems place the responsibility for removing manufacturing defects on the plant and allow the inspector to concentrate on detecting disease.

**Swine Inspection.** In fiscal year 1985, the agency also extended streamlined inspection procedures to all swine slaughtering plants. These were implemented in high-volume hog plants in 1982.

**Poultry Inspection.** In the area of poultry inspection, FSIS continued work in designing a new system under which the plant would be responsible for separating normal from abnormal carcasses and parts. FSIS would oversee and monitor the operation -- through the use of a computerized system -- to assure that products meet all applicable standards.

### **Improvements in Processing Inspection**

In traditional processing inspection, FSIS inspectors work largely through direct observation and collection of

samples of finished products to determine compliance with the regulations. The responsibility for ensuring plant compliance lies with the inspectors.

Responding to the changing trends in meat and poultry processing, in the 1960's the Department began encouraging industry to develop partial quality control programs.

**Partial Quality Control.** Under FSIS partial quality control programs, quality specifications or control measures are established for given procedures, and precise methodologies for implementing the program are defined. In the plant, specific employees are responsible for ensuring that the quality control procedures are followed. By 1985, over 1,724 meat and poultry processing plants had instituted more than 3,943 partial quality control programs, including programs for net weight, nutritional labeling, and control of fat and added water.

**Total Quality Control Inspection.** In 1980, FSIS expanded that concept with the development and implementation of the Total Quality Control (TQC) inspection program. FSIS completed its fifth year of the TQC inspection program with 497 TQC systems approved.

Participation in TQC is voluntary, and FSIS works with trade organizations and individual plants to provide information and assistance in setting up quality control systems.

The TQC program enables FSIS to take advantage of industry technology and make inspection more efficient. Plants have developed quality control systems to control costs and assure consistency and wholesomeness in their products. In the systems, plants collect data during all stages of production on such variables as plant sanitation, the condition of ingredients, cooking times and temperatures, and finished product content and weight.

In approved TQC plants, the FSIS inspector monitors the plant quality control system to make sure it is operating correctly.

In fiscal year 1985, FSIS proposed two regulations that would affect plants operating under TQC inspection. The first, proposed in August, would allow TQC plants to expand their operating shifts from 8 to up to 12 hours.

Expansion of operating shifts would give such plants added flexibility in producing and shipping their products since TQC plants now must pay for the overtime services of an inspector in order to ship products prepared after the end of the regular 8-hour shift.

The second regulation, proposed in September, would allow plants that have operated under TQC for at least 1 year to label, without further approval, products for which FSIS has established content requirements.

**New Protein Requirements for Cured Pork.** In April 1985, FSIS began requiring minimum protein levels -- on a protein fat free basis -- in all domestically-produced finished cured pork products. That requirement was extended to imported products in August. Protein fat-free refers to the meat protein content of the lean portion of these products. Previous regulations limited the amount of allowable added substances -- such as water for curing and spices for flavoring.

The new rule shifts the primary responsibility for compliance -- through process control -- from FSIS back to the processing company. FSIS uses a statistically based, computerized system to monitor the effectiveness of those process controls and to develop compliance histories for each plant processing cured pork products. As information on each plant is accumulated, sampling to ensure compliance with the new regulation is adjusted based on the effectiveness of a company's process controls.



## New Labeling Issues

All labels on meat and poultry products must be approved before marketing. During fiscal year 1985, FSIS continued its efforts to minimize the burden of label review on meat and poultry processors, while assuring accurate, nonmisleading labels.

**Field Label Review.** In September, FSIS proposed expanding its streamlined label approval system to allow meat and poultry processors to label without further approval products for which USDA has established content requirements. Content requirements identify the kinds and amounts of ingredients that can be used in specific products.

Under the proposal, plants that have operated under a USDA-approved Total Quality Control System for at least 1 year could participate in the voluntary labeling program. These plants would need to submit a labeling plan for USDA approval. The labeling plan would ensure that the plant has control over the labeling system and that no misbranded products would enter commerce.

Under the streamlined label approval system, nearly 30 percent of the 134,000 labels approved in fiscal year 1985 were reviewed by USDA inspectors. The labels approved by headquarters label review staff in Washington, DC, decreased by 1,000, while those approved in plants increased by almost 4,000.

In addition, about 50 percent of federally inspected plants are now using the system, and inspectors-in-charge are reviewing labels with 95 percent accuracy. Only in 0.2 percent of cases did inspectors make label review errors serious enough for the Agency to discontinue the label.

Field label review is voluntary, and processors retain the right to appeal to headquarters staff.

**Fat Claims.** The Department in April 1985 denied a request that called for mandatory fat labeling of cooked meat sausage, showing the fat content in grams and the percentage of calories from fat. The petition was signed by the Public Voice and 17 other organizations. USDA is concerned that declaring the percentage of calories from fat on a select group of products would be misleading to consumers.

USDA also denied a petition requesting the disclosure of ingredients of meat and poultry products served in a container or wrapper by fast-food restaurants. The petition, signed by Center for Science in the Public Interest (CSPI), argued that the variety of potentially allergenic ingredients in fast foods makes mandatory ingredient labeling necessary. The group also stressed that inspection laws require the disclosure of ingredients on the labels of all non-standardized foods.

However, neither the public health issues nor the legal distinctions stressed in the petition were sufficiently compelling to alter the Department's position. After a systematic examination of food labeling issues in 1979, USDA, FDA, and FTC concluded that they would not initiate any action to require that ingredients in restaurant-served food be declared on labeling.

**Sodium Content Labeling.** USDA encourages meat and poultry processors to reduce sodium content, where practicable, and to label sodium content. In November 1985, two major producers of toddler foods announced significant reductions in sodium content. Sodium content labeling is not necessary unless the processor makes a special claim such as "low sodium" or "no salt added." In such cases, the processor must explain and verify the claim.

For several years, FDA and FSIS personnel have sought complementary sodium policies. During fiscal year

1984, for example, FSIS issued a policy memo to adopt (1) FDA's definitions for low salt and low-sodium products, and (2) the FDA format for providing sodium information that will become effective July 1986.

Phrases such as "reduced sodium," "no salt added," and "sodium-free" will then have uniform meaning for all domestic foods.

To encourage consumers to make the best use of sodium labeling, FSIS also works cooperatively with FDA in public education. Ongoing efforts include posting bus and subway educational placards and distributing a joint USDA-FDA publication, "Sodium--Think About It." In 1985, this was the third most requested pamphlet from the national Consumer Information Center. Recently, USDA released a TV public announcement that encourages consumers to use herbs rather than salt for flavoring foods.

### **Advisory Committee on Meat and Poultry Inspection**

In September 1985, USDA's Advisory Committee on Meat and Poultry Inspection met with FSIS officials in Washington, DC. The committee discussed current policy issues affecting FSIS, including: (1) the National Academy of Sciences' study on USDA's meat and poultry inspection program; (2) the status of agency actions on the problem of premature sexual development of children in Puerto Rico; (3) the fiscal year 1986 and 1987 budgets for USDA's Food Safety and Inspection Service; (4) USDA's activities in salmonella control; (5) USDA's proposal to allow reduced nitrite levels in bacon; and (6) an update on sulfa residues in swine, including a new chemical test for sulfa residues, and USDA's notice of intent to initiate rulemaking.

The committee charter was established in 1971 and reestablished in 1978. The members of the committee, appointed by the Secretary of Agriculture, represent scientific and public health organizations, Federal and State government agencies, academic circles, and various private interest and trade groups.

As required by law, the Advisory committee counsels FSIS on matters affecting meat and poultry inspection programs. Serving as an important link with outside groups, the Committee meets on a regular basis with FSIS officials to discuss proposed regulations and other issues.

### **Reaching Consumers**

FSIS consumer information and education activities during fiscal 1985 continued to play a vital role in preventing foodborne illness.

Proper handling and cooking is an essential complement to inspection. Much food poisoning can be prevented by following good food safety practices.

#### **Meat and Poultry Hotline.**

Protecting the public's health against food-borne illness became one step easier on July 1, 1985, when the Meat and Poultry Hotline -- the only permanent consumer hotline in the U.S. Department of Agriculture -- became toll-free.

Hotline home economists are now answering 2,000 calls per month. By contrast, during all of fiscal year 1984, the (non-toll-free) hotline responded to 1,938 inquiries.

Some 82 percent of callers requested basic food safety information, showing that consumers realize they have a role to play in protecting themselves from food poisoning. The Meat and Poultry Hotline is providing the kind of basic food safety information that,



if used by consumers, could reduce the number of food poisoning cases occurring daily in homes throughout the country.

**New Publications.** During fiscal year 1985, FSIS distributed some 1.1 million publications about food safety and related health issues, more than doubling fiscal year 1984 distribution.

The Safe Food Book, which contains up-to-date information about the proper handling and care of meat and poultry products, was the most requested publication. A companion piece, Talking About Turkey, was second. Sodium--Think About It, is now in third place, but remains one of the most popular publications ever distributed by the Government.

A special Safe Food Teaching Kit designed for junior high home economics students was sent to the largest 9,600 schools in the Nation as a part of the National Consumers Week educational effort. At least 30,000 students received special food safety

#### **National Food Safety Poster**

**Contest.** This winter, U.S. grade-school children learned how to protect themselves from food poisoning--with numbers. The theme of the 1986 National Food Safety Poster Contest is "Food Safety Adds Up to Good Health--You Can Count on It." USDA mailed teaching kits to every elementary school in the country in November 1985.

The contest packages its health messages with math skills and drills. Students in grades one and two, for example, will learn how to read a thermometer so they can understand the important role of temperature in keeping food safe.

Approximately 40,000 students entered the 1985 contest.









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